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RELIABLE COOK BOOK

By MRS. CHARLES HARRISON



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RELIABLE
COOK BOOK



TRIED AND APPROVED RECIPES

OF

MRS. CHAS. F. PARSONS

OF

CEDAR RAPIDS, IOWA

1913

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TABLE OF WEIGHTS AND MEASURES.

Where tablespoons or teaspoons are not given as level or heaping full, they are to be rounding full. * * * A saltspoon is equal to 1/4 teaspoon rounding full.

1 quart sifted flour well heaped	weighs	1 pound
3 coffee cups sifted flour, level	"	1 "
4 teacups sifter flour, level	"	1 "
1 pint soft butter, well packed	"	1 "
1 1/3 pints powdered sugar	"	1 "
2 coffee cups powdered sugar, level	"	1 "
2 3/4 teacups powdered sugar, level	"	1 "
1 1/2 coffee cups granulated sugar, level	"	1 "
2 teacups granulated sugar, level	"	1 "
1 3/4 coffee cups Coffee "A" sugar, level	"	1 "
2 teacups Coffee "A" sugar, well heaped	"	1 "
1 3/4 cups best brown sugar, level	"	1 "
2 3/4 coffee cups Indian meal, level	equal	1 quart
3 1/2 teacups Indian meal, level	"	1 "
1 tablespoon well heaped granulated, Coffee "A" or best brown sugar	weighs	1 oz.
2 tablespoons well rounded powdered sugar or flour	"	1 "
1 tablespoon well rounded soft butter	"	1 "
Soft butter size of an egg	"	2 "
3 tablespoons sweet chocolate, grated	"	1 "

LIQUID MEASURES.

16 tablespoons	equal	1/2 pint
1 wine glass, (common size)	"	4 tablespoons
1 wine glass, (common size)	"	2 fluid ozs.
4 teacups	"	1 quart
A common sized tumbler holds about		1/2 pint
1 teacup equals 8 fluid oz. or 2 gills.		

TIME TABLE FOR COOKING VEGETABLES.

<p>Old potatoes, boiled... 30 min. New potatoes, boiled... 25 " Potatoes, baked... 45 " Sweet potatoes, boiled... 45 " Sweet potatoes, baked... 60 " Summer squash, boiled... 25 " Winter squash, boiled... 40 to 45 min. Green peas... 40 min. Shelled beans... 60 " Green corn... 10 to 20 min. Asparagus... 30 min.</p>		<p>Spinach... 10 to 15 min. Tomatoes, fresh... 60 min. Tomatoes, canned... 30 " Cauliflower... 10 to 15 min. Onions... 45 to 50 " Turnips... 45 to 60 " Carrots... 45 to 60 " Parsnips... 45 to 60 " Cabbage... 1 to 1 1/2 hrs. Beets... 1 to 2 " Oyster plant... 30 min.</p>
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Soups

SOUP STOCK, No. 1.

Beefs' Liver, size of teacup,		Carrots, 1 cup,
Beef and Bones, 5 pounds,		Turnip, 1 "
Shin Bone of Veal, 2 pounds,		Celery, 1/2 "
Old Chicken, 1,		Onion, 1,
Butter, 2 tablespoons,		Bay Leaves, 4,
Salt, 1 tablespoon,		Cloves, 6,
		Pepper, 1/2 teaspoon.

Have the butcher break the bones; put them in soup kettle and add enough clear water to cover; stew on back part of range and as scum rises, skim it off; then cover and let boil slowly, just bubbling at one side for 3 hours; place butter in frying pan and let melt; add turnip, onion, carrots and celery, all sliced, put on the cover and let cook 15 minutes; remove cover and stir until a light brown; turn into a stew kettle and add all the other seasoning; cook slowly 2 hours longer; if the water cooks out too much, add a little more; remove and strain through a sieve; pour a little water over the meats to rinse off all the good there is; set by until morning; there should be 5 or 6 quarts; skim off all the fat for drippings; keep in a cool place, this is the basis of all meat soups.

Take out a portion according to the number to be served. This makes a nice rich soup stock. If too rich, add hot water until the required strength is obtained. Then put in anything that you wish, noodles, soup balls, rice, barley, macaroni or vegetables. These should be previously cooked in stew pan in clear water. (Cooking the soup long enough to cook the vegetables spoils the flavor.) Then add to the soup or serve it plain with croutons in each dish when served. If a plainer soup is desired and one that will keep longer, omit the vegetables but use the other seasoning.

SOUP STOCK, No. 2.

A very economical stock or soup for one or two dinners can be made thus. When you have roast beef, after using for dinner, slice off whatever is nice cold, then put the bones and scraps into a kettle and cover with cold water; add any other bones or bits of veal, mutton or chicken, and the bones from beef steak, veal or lamb chops, cooked or raw; let these cook slowly 4 or 5 hours, then strain; when cold, skim off all the fat; return to kettle and heat, adding a little parsley, celery or onion and any of the ingredients given for soups, or use it for puree of peas or tomatoes. The expense is simply nothing if you have a fire for other purposes, and makes a delicious soup. Do not salt any soup until you are through skimming it as the salt will stop the scum from rising.

CREAM OF ASPARAGUS SOUP.

If canned asparagus is used, open can on side, turn out on platter and cut off tips about 2 inches long.

If fresh asparagus is used, cook in cold water, cut off tips and proceed as with canned.

Asparagus, 1 can or 2 bunches,	Salt, 1 teaspoon,
Chicken Stock, 1 quart,	Sweet Cream, 1 cup,
Water, 1 quart,	Butter, $1\frac{1}{2}$ cup,
White Pepper, a dash,	Flour, 3 tablesp's round'g full.

Melt butter in granite kettle, add flour and stir until smooth; pour in water and stock, having first heated them, add asparagus without tips, salt and pepper; cook $1\frac{1}{2}$ hour; strain through a sieve rubbing all that will go through; return to kettle and add cream and asparagus tips; if too thick, add a little more cream or milk before serving.

BARLEY SOUP.

Wash 1 cup pearl barley and put to cook in 1 quart cold water; cook until tender which will take about 2 hours; add 1 quart soup stock and enough hot water to make 3 quarts in all; season to taste. Broth may be used instead of soup stock, pro-

ceeding same as in bean soup (see recipe) except add barley instead of beans.

BEAN SOUP.

Put on to cook in cold water a medium sized soup bone or bones and beef; simmer slowly for 3 or 4 hours adding 1 teaspoon salt; drain through sieve and return broth to kettle; add 1 tablespoon flour, wet smooth with cold water and a little pepper. There should now be about 3 quarts. Add 1 pint small, white beans previously cooked soft in cold water; if too thick, add hot water until of the right consistency. Soup stock made for other soups will do for this soup. If beans are soaked over night they will cook soft in 1 hour.

BEEF BOUILLON.

Cut in small pieces 4 pounds lean beef; place in kettle, cover with cold water, stand on top of range for a while and then put it where it will simmer slowly that all the juice may be drawn out; put 1 tablespoon butter in frying pan, and when melted put in $\frac{1}{2}$ cup chopped celery, $\frac{1}{2}$ cup sliced carrots, stir and fry until a nice brown; when your beef has simmered 2 hours add this to the kettle, also 3 bay leaves and 6 cloves. Let all cook another hour and then strain through a wire sieve or cheese cloth wrung out of hot water. Salt and pepper to taste. Serve hot with crisp wafers.

CHICKEN BOUILLON.

When cooking chicken for salad, creamed or minced chicken, a very good bouillon can be made of the broth.

Fry until brown in 1 tablespoon butter, 1 tablespoon chopped carrot, 2 tablespoons celery and $\frac{1}{2}$ teaspoon onion and add to 2 quarts of the broth with 4 cloves, 2 bay leaves, and simmer slowly 1 hour. Salt and pepper to taste. Serve.

CHICKEN SOUP.

Old chickens are better for soup, hens are best.

Cut up, wash and put on to boil in cold water early in the morning; simmer rather than boil, adding a little salt. When tender enough to fall from the bones, strain, return to kettle and

stir in noodles (see recipe) with $\frac{1}{2}$ cup or more of chopped celery or 2 sprigs parsley and salt and pepper to taste.

Another way is to prepare the broth as above and then add $\frac{1}{2}$ cup rice previously cooked tender in clear water, add celery or parsley and salt and pepper to taste. Serve with crackers or croutons.

CONSOMME.

Knuckle of Veal, 1,	Carrots, 2 tablespoons,
Soup Bone of Beef, 2 pounds,	Celery, 2 "
Chicken Carcass, bones and	Onion, 1 "
bits left from dinner,	Butter, 2 "
Parsley, 1 sprig,	Salt, 1 level "
Bay Leaves, 2,	Pepper corns, 1 teaspoon,
Mace, 1 blade,	Cloves, 4.

Put meats on to cook in 4 quarts cold water on the back of the range so the juices will be drawn out; after about 1 hour set nearer the front where it will simmer or bubble on one side and cook 3 hours longer; remove, strain and set by to cool; skim off the fat (to be saved and fried out for drippings), return soup to the kettle to heat. Put butter in frying pan and add carrots, celery and onion chopped; cover and let fry about 20 minutes; take off cover and stir until light brown and turn into soup; add other seasoning except salt; cook $\frac{1}{2}$ hour, add salt and strain. Serve with croutons.

CORN SOUP.

Corn, 1 quart,	Butter, 1 heaping tablespoon,
Milk, 1 quart,	Flour, 1 heaping tablespoon,
Water, 1 pint,	Salt, to taste,
Cream, 1 cup,	Pepper, to taste.

Cut corn from cob by cutting half way through grain and then scrape off balance with knife; add water to corn and cook 15 or 20 minutes; add milk, then butter and flour previously creamed together, salt, pepper and cream. Great care must be used to prevent scorching. Canned corn may be prepared in same way.

CREAM OF CELERY SOUP.

Wash and cut in $\frac{1}{2}$ inch pieces enough celery to fill a pint cup; cook in cold water until tender, not too soft; in another stew pan place 1-3 cup butter; when melted add 2 tablespoons flour stirring until smooth; add 1 quart hot chicken stock stirring thoroughly; add celery and 1 pint sweet cream, salt and pepper to taste. If too thick, add a little milk or water. Serve with croutons, about 8 dropped on top of each dish of soup.

SOUP DUMPLINGS.

1 heaping tablespoon butter and 1 tablespoon drippings; beat for fully 10 minutes; add 1 beaten egg, 3 heaping tablespoons flour and a little salt and nutmeg. Mix and make into little balls and drop in the soup.

MACARONI SOUP.

Break in inch length pieces macaroni, enough to fill coffee cup; cook in clear water until tender; have 2 or more quarts of strained soup, same as for bean soup, or soup stock; add macaroni, salt and pepper to taste, and a sprig of parsley, or a piece of celery, or half an onion chopped fine, whichever flavor is best liked. If stock is used that is flavored, no other flavoring is necessary.

NOODLE SOUP.

Break 1 egg in a bowl, beat light, then add flour to make it very stiff, that is, as much as can be worked up to make a hard, smooth lump; divide in half, roll each piece as thin as possible and lay on a board to dry, an hour or longer; dust with flour and cut in strips; lay in a pile, one on top of the other; with a sharp knife, cut as thin as you can; shake them apart if they stick together, using a little flour.

Prepare and strain soup, about 2 quarts, as for bean soup, or use soup stock. With one hand drop in noodles, stirring with the other; let come to a boil, remove and serve.

This quantity will serve 6 persons; if more is wanted, use 2 eggs.

OYSTER SOUP.

Place in double boiler 2 quarts milk, or if preferred, use part water; in a stew pan melt 1 heaping tablespoon butter and 1 tablespoon a little heaping of flour; stir until foamy, not brown, then dip in this some of the hot milk, stirring until smooth; pour out into the boiler with the milk; stir thoroughly; remove to the back of the range; with the hand take 1 quart of oysters from their liquor, removing any shells; put the liquor with $\frac{1}{2}$ cup water on to cook; when boiled, skim, then add the oysters and salt and pepper to taste; cook 10 seconds or until the edges curl; pour them into the milk in the boiler; stir and serve immediately with crackers and celery.

OXTAIL SOUP.

Cut 1 oxtail into joints and fry brown in good drippings; slice 3 onions and 2 carrots and fry in the same drippings when the pieces of oxtail have been taken out; place the above in soup pot containing 4 quarts cold water; add 2 lbs. lean beef cut into strips; add 1 tablespoon parsley and 1 tablespoon thyme; boil slowly 4 hours and strain; thicken with 2 tablespoons browned flour wet smooth with cold water. Salt and pepper to taste.

POTATO SOUP.

Pare and cut in dice enough potatoes to make about 1 quart; cook until just tender; turn off the water and add 3 pints milk; when hot, stir in a good $\frac{1}{2}$ cup browned flour, salt and pepper to taste. Serve hot.

To brown the flour, place in spider $\frac{1}{2}$ tablespoon butter and 2 tablespoons flour; stir until a nice brown. It will be in small lumps but is nicer for soups than if browned in oven.

CREAMED TOMATO SOUP.

Tomatoes, 1 can or equal in		Salt, 1 teaspoon,
fresh tomatoes,		Milk, 3 pints,
Soda, 1 teaspoon a little heap-		Flour, 4 heaping tablespoons,
ing,		Butter, 2 heaping tablespoons.

Place milk in double boiler; when hot stir in the flour wet

smooth with a little cold milk; rub tomatoes through a sieve and place in another kettle cooking 5 minutes; add soda and let cook a little longer; pour tomatoes in the milk and add butter and salt, stir thoroughly and serve hot. If fresh tomatoes are used, cook first and then rub through a sieve.

TOMATO SOUP WITH ONIONS.

Slice 2 onions and fry them in 1 tablespoon butter until brown; remove and fry 1 dozen tomatoes just sufficient to heat them through; then put them into a stew pan with their gravy and the onions; add 1 stick of celery and 1 carrot sliced; stew $\frac{1}{2}$ hour; add 3 pints stock or gravy and stew $\frac{1}{2}$ hour; rub through a sieve and season with salt and pepper. Serve with croutons.

TOMATO PUREE.

Place in kettle 2 quarts of peeled, ripe tomatoes sliced, (or 2 cans) and 1 quart of rich soup stock; cook slowly 1 hour; then strain through a sieve and return to kettle; season with salt and pepper to taste; if too thick, add hot water. Puree should be thick. Serve with crisp wafers.

VEGETABLE SOUP.

Pare and chop fine, 1 turnip, 2 carrots, 1 potato, piece of cabbage as large as a pint cup and 1 onion; cook until tender in cold water. In another kettle have a strong soup prepared (same as for bean soup) or use soup stock. Turn in the vegetables and add 2 sticks of celery cut fine, salt and pepper to taste and cook 10 minutes.

Breads Rolls and Sandwiches

NOTE ON BREAD.

The success in making good bread depends chiefly on good flour, good yeast and good care. Compressed Yeast raises quicker than dry yeast but must be fresh. As it is delivered fresh every morning to the dealers, they should always supply you with such. It is best to have the quantity you need cut from the bar as it is always fresher than the packages in tin foil as they are apt to be stale. If it is soft or sticky, or turning black, reject it. It should be a creamy white and rather firm. If Yeast Foam or other dry yeast is used, soak soft in 1 pint warm water and then add flour enough to form a soft batter. Let stand over night and then proceed same as with Compressed Yeast. It can be used in the morning by soaking soft in warm water but it will take a little longer for the bread to raise. If home-made yeast of any kind is used, the recipe for Potato Yeast given in this book is fine. Proceed the same way, allowing 1 pint for 4 loaves of bread. Always remember it is not economy to use poor flour. It takes more to mix the bread stiff enough, requires more care and patience, and is more apt to go to waste in the end. Use good, winter wheat flour. If a cheap flour must be used, peel and boil 2 or 3 potatoes, mash fine and add a little sweet milk. When just warm, mix the bread measuring this potato mixture and leave out the same quantity of water and proceed the same way as recipe given below. Add more flour if needed.

The next step, do not scald your bread. Have the water to soak the yeast and mix the bread warm but cool enough to hold your finger in it comfortably, then instead of placing near the stove or on warming oven or reservoir, put it over a pan of warm water and cover closely. It will raise faster than any other way. If scalded in any stage of the process it will not raise, neither can it be remedied after it is done. Follow the directions closely and you will have perfect bread. If you fail at first, try again.

Practice will soon enable you to do it just right. In cold weather, warm the flour in the oven, then sift it. Always sift flour before using it. If you wish to bake 2 loaves of bread, or 1 loaf and a tin of biscuit for small family, use 2 cents worth compressed yeast or 1 teacup home-made yeast. If dry yeast is used, follow directions on package and use half the quantity flour and other ingredients given in recipe for 4 loaves, adding more flour if needed to mix to required stiffness.

POTATO YEAST.

Peel and grate 8 large potatoes into 2 quarts of cold water, then add 1 cup of flour wet to a smooth paste with cold water; set this on the stove and cook 10 minutes until thoroughly boiling, stirring occasionally to prevent burning; while cooking add 1 cup of white or light brown sugar, 1 cup of salt, 2 teaspoons of ginger; remove from the stove and when cold stir in 1 yeast cake soaked in a little warm water (compressed yeast will not do). Pour in a large jar to raise; let ferment 2 days and then put in fruit jars. In summer set in the refrigerator; it will keep 2 months. Use 1 large cup for 3 loaves of bread; makes delicious bread or rolls.

BREAD.

Flour, 4 quarts,	Sugar, 1 heaping tablespoon,
Water, 1 quart,	Sinclair's Fidelity Lard, 1
Compressed Yeast, 4c worth,	tablespoon.
Salt, $\frac{1}{2}$ tablespoon.	

Early in the morning sift flour into your breadpan; push it to one side and pour the water in, having it just warm; then add sugar, lard, Sinclair's Fidelity, and salt, and mix this all through the water; then add yeast previously soaked in $\frac{1}{2}$ cup warm water; mix the ingredients all together, work in a little of the flour to form a batter; take about 5 minutes to do this; then begin to work in the rest of the flour until you have it all in or until it seems stiff enough, so it is not sticky. Of some it requires more and of some less flour to make a medium stiff dough. Take out on the board without any crumbs, kneading it 15 or 20 minutes. Dredge the board with flour during the process. When you have it in a smooth lump so it does not stick to the board

much if any, rub your bread pan out clean so not to have any flour or crumbs in it, grease it with Sinclair's Fidelity Lard, lay in the dough, cover, and place pan over another tin containing warm, not hot, water. Let raise until light, or twice the original size, about 2 hours. Then work it down either in the pan or taking it out on the board. Grease the pan again and let it raise, then repeat once more. It will come up very quickly the last 2 times. Then take it out on the board, divide into 4 loaves, make each piece into a smooth, long or round loaf, put in greased pans and let raise on the table this time, unless in very cold weather, then set in warme rplace. Remember no more flour is to be used after it is mixed the first time only to dust the board. When loaves are 1-3 larger than when made, wet them over the top with the hand dipped in cold water and set in to bake. The oven should be cool at first, increasing the heat after the bread has been in about 10 minutes. Bake about 3-4 hour. If 1 loaf is wanted to use fresh, bake it a little longer. Turn out, grease the top with butter and lay on the bread board without covering until cold. Bread made in this way will prove very sweet and nutritious. The object is to have it raise light and yet to arrest the fermentation the last time of raising, as it is finer grained and better bread and whiter than when allowed to get so light and placed in a hot oven. This formula is not as much trouble or as long as it seems. The bread can be baked by noon or before in warm weather.

This recipe makes 4 good sized loaves.

BROWN BREAD No. 1.

Corn Meal, 2 cups,	Sweet Milk, 3 cups,
Graham Flour, 1 cup,	Molasses, 2-3 cup.
Wheat Flour, 1 cup,	Salt, $\frac{1}{2}$ teaspoon,
Baking Powder, 2 heaping teaspoons.	

Stir all of the ingredients together and steam 3 hours; brown in the oven 15 or 20 minutes.

BROWN BREAD No. 2.

Sweet Milk 1 pint,	Molasses, $\frac{1}{2}$ cup,
Corn Meal,	Salt, 1 level teaspoon,
Compressed Yeast, 2c worth,	Wheat Flour.

Scald the milk, then thicken it with enough corn meal to make it about like mush, then add all of the other ingredients, using enough flour to make a medium soft dough.

Steam 1 hour, then bake $\frac{1}{2}$ hour; if preferred, use $\frac{1}{2}$ cup of Soft Yeast instead of the Compressed Yeast.

BROWN BREAD No. 3.

Graham Flour, 3 cups,	Molasses, 1 cup,
Corn Meal, 3 cups,	Soda, 1 heaping teaspoon,
Sweet Milk, 2 cups,	Baking Powder, 2 heaping tea-
Sour Milk, 2 cups,	spoons,
	Salt, 1 level teaspoon.

Dissolve the soda in the sour milk, then add all of the other ingredients; steam $3\frac{1}{2}$ or 4 hours; brown in the oven 20 or 30 minutes. All of the Brown Breads are nice steamed in 1lb baking powder cans. Grease them, fill about half full of the dough and set in steamer.

COFFEE BREAD.

For the sponge take 1 pint of milk and $1\frac{1}{2}$ pints flour and 3 cents worth compressed yeast or its equivalent. In the evening warm the milk to blood heat, stir in the flour and beat until it is a smooth batter. Then add the yeast, previously soaked in $\frac{1}{2}$ cup warm water. Let raise over night. In the morning sift in a pan 3 pints of flour, make a hole in the middle and put in the sponge. Add 1 cup sugar, $\frac{1}{2}$ cup soft butter, 1 level teaspoon salt and the yolks of 2 eggs. With the hand mix the ingredients all together, then work in the flour, kneading into a smooth lump without any crumbs. Of some kinds of flour you will have to use a little more. If it sticks and seems too soft, add a little more flour. Take out on the bread board but not until it is a smooth lump and knead about 10 minutes. Place in a crock or pan to raise. When it is twice the original size, divide in 4 parts

and roll out to $1\frac{1}{2}$ inch thickness. Lay in a greased pan, rub melted butter over the top, strew with sugar and cinnamon to taste, and raise. When light, or as thick again as when rolled, bake in a moderate oven 25 to 30 minutes. Turn out but do not cover until cold. Do not get the oven too hot as it burns quicker than bread. This quantity makes 3 cakes in deep pie tins and 1 long one. It is very nice.

If a plainer bread is desired, use less butter and sugar.

CORN BREAD.

Sour Buttermilk, $1\frac{1}{2}$ pints,		Flour, 1 tea cup,
Sugar, 2 heaping tablespoons,		Soda, 1 teaspoon,
Eggs, 2.		Salt, $\frac{1}{2}$ teaspoon,

Fine Yellow Corn Meal.

Beat sugar and eggs together, add milk, then the soda which has been dissolved in a little hot water, then add the other ingredients, using enough corn meal to form a rather soft batter. Bake about $\frac{1}{2}$ hour in a square pan in a quick oven. This is very nice and will serve 8 persons. If sour milk is used, which is not as rich, add 2 tablespoons of Melted Butter or Drippings. If you prefer sweet milk, make just the same, add the Butter and 2 heaping teaspoons of Baking Powder, instead of the Soda. If desired, you can use 2 or 3 Yolks of Eggs, instead of the 2 whole eggs.

GRAHAM BREAD.

Warm Water, 1 quart,		Salt, 1 level teaspoon,
Wheat Flour,		Soda, $\frac{1}{2}$ level teaspoon,
Compressed Yeast, 1c worth,		Molasses, $\frac{1}{2}$ cup,

Graham Flour.

Make a sponge with the warm water and enough wheat flour to make a rather thin batter, add the yeast and let raise over night. In the morning, add the rest of the ingredients, dissolving the soda in the molasses and using enough Graham Flour to make it as stiff as can be stirred with a spoon. Put in a 3 quart greased pan, or 2 small pans and set in a warm place to raise; when raised to the top of the pan, bake about 1 hour in a

moderate oven. When done, rub a little butter over the top. This is easily made and very nutritious. You can reserve enough sponge when making Wheat Bread to make a loaf of Graham. Sift all Graham Flour or Meal, as the very coarse husks that remain in the sieve are not good for the stomach. If desired, $\frac{1}{2}$ cup of Soft Yeast may be used instead of the Compressed Yeast.

OATMEAL BREAD.

Oatmeal Mush, 1 pint,		Water, 1 cup,
Wheat Flour, 4 cups,		Salt, 1 teaspoon.
Sugar, 1 cup,		Compressed Yeast, 2c worth.

Cook oatmeal as you would to serve for breakfast, then measure. Stir together all of the ingredients and let raise over night. In the morning, add enough flour to make it as stiff as can be stirred. Put in greased pans and when very light bake in a pretty hot oven; bake longer than Wheat Bread. If desired, use the equivalent in Soft Yeast instead of Compressed Yeast.

RYE BREAD.

White Flour, 1 quart,		Molasses, $\frac{1}{4}$ pint,
Rye Flour, $2\frac{1}{2}$ quarts,		Salt, 1 tablespoon, a little
Corn Meal, 2-3 pint,		heaping,
Water, 3 pints,		Compressed Yeast, 2c worth.

First make a sponge by warming $1\frac{1}{2}$ pints of the water, then sift in the white flour and add the yeast (previously soaked in a little warm water), beat to a smooth batter and set in a pan of warm water to raise until light. Then put the other $1\frac{1}{2}$ pints of the water in a stew pan on the stove and when boiling stir in the corn meal just as you would for mush; let cook a few minutes, then pour in the pan you mix bread in. When cool enough so it will not scald the sponge add the molasses, salt and sponge and mix all together, then add the rye flour and mix thoroughly. It will be sticky but do not add any more flour. Place it in 2 deep, 2 quart greased pans, press down smooth over the top with your hand dipped in water, then set on table to raise (in cold weather near the stove); when light or pans are nearly full, bake in moderate oven 1 hour and 10 minutes.

Turn out and rub the top with butter. Bread set in the morning will be baked by noon.

WHOLE WHEAT BREAD.

White Flour, $1\frac{1}{2}$ quarts,	Salt, 1 level tablespoon,
Whole Wheat Flour, $1\frac{1}{2}$ qts.,	Sugar, 2 heaping tablespoons,
Water, 1 quart,	Compressed Yeast, 2c worth.

Warm the water and place in crock or pan, then sift in the white flour and beat until free from lumps; add yeast (previously soaked in a little warm water), sugar, salt and stir thoroughly, then set it in another pan of warm water to raise until light (about 2 hours), then sift in the whole wheat flour stirring with a spoon at first, then knead with the hands. It will be softer than white bread. When all the flour is worked in and it is a smooth lump of dough, rub your dish free from crumbs, put in your dough and set it back in the warm water and let raise until light ($1\frac{1}{2}$ or 2 hours); then divide in 2 loaves, place in deep greased pans and let raise on the table this time or in cold weather near the stove. When pans are nearly full or it seems light, place in moderate oven and bake 1 hour.

Turn out and rub the top with a little butter but do not cover until cool. This is very nice and nutritious.

POCKET BOOKS.

Flour, $4\frac{1}{2}$ pints,	Sugar, $\frac{1}{2}$ cup,
Milk, 1 pint,	Soft Butter, $\frac{1}{2}$ cup,
Compressed Yeast, 2c worth,	Salt, $\frac{1}{2}$ teaspoon.

Make a sponge as follows: Scald the milk, let cool, then add $1\frac{1}{2}$ pints of the flour and stir until it is a smooth batter; add the yeast which has been previously soaked in $\frac{1}{2}$ cup warm water, cover and let raise until light. Then sift into a pan the rest of the flour, make a hole in the center and put in the sugar, butter, salt, and pour in the sponge; with the hand mix all together, then work in the flour gradually until it is a medium stiff dough, take out on the board and knead until smooth, dusting with flour as much as is necessary to prevent sticking too much.

Place in a greased crock, set in a pan of warm water, cover

and let raise; it will be light in a short time. Then take part of the dough at a time on the board, roll out to $1\frac{1}{2}$ inch thickness, cut with a large biscuit cutter, spread thinly with butter and turn $\frac{1}{2}$ over the other. As they raise they present the appearance of pocket books. Bake from 20 to 30 minutes in a medium hot oven. Eat warm or cold. This makes 30 pocket books.

PICNIC ROLLS.

Flour, $5\frac{1}{2}$ pints,	Sugar, 1 small teacup,
Milk, 1 pint,	Butter, $\frac{1}{2}$ teacup,
Compressed Yeast, 2c worth,	Warm Water, 1 teacup,
Salt, 1 level teaspoon. .	

Make a sponge as follows: Scald the milk, let cool, then sift in $1\frac{1}{2}$ pints of the flour and beat until it is a smooth batter, then add the yeast previously dissolved in $\frac{1}{2}$ cup warm water; let raise over night if wished to bake early, if not, set in the morning. Then sift into a pan the rest of the flour, reserving 1 cup of this to use in kneading. Make a hole in the center of the flour, put in sugar, butter, the cup of warm water and salt; with your hand mix these ingredients together, then pour in the sponge and mix thoroughly; work in the flour until all is in and it is a smooth lump.

Take out on board and knead 10 minutes; using of the flour you set aside as much as needed to make a medium stiff dough. Place in a greased crock, cover and let raise until double its former size, then make in long rolls about as long as your finger and twice as thick, using a little flour to keep from sticking. Place close together in long pans; let raise until 1-3 larger than they were, no more, then wet the top with the hand dipped in cold water. Bake in a moderate oven 30 or 35 minutes, then turn out of pan and grease the top with butter. Do not cover. This makes 40 rolls.

LIGHT BISCUIT.

When you are baking bread and want a tin of biscuit for dinner, pinch off a piece of dough after it has risen the third time. Form in small round biscuits, place in greased pan not very close together, as many as you need. Brush the top with

melted butter, set in a warm place to raise until very light. Bake 30 minutes. Turn out and cover to keep warm and make them soft.

BAKING POWDER BISCUIT.

Flour, 3 pints,		Baking Powder, 3 heaping tea-
Sinclair's Fidelity Lard, $\frac{1}{2}$ cup,		spoons,
Sweet Milk.		Salt, 1 level teaspoon,

Sift flour and baking powder together, then rub in this the lard (Sinclair's Fidelity), and salt. Wet up with enough milk to form a very soft dough. Flour the board, handle as little as possible, roll out, cut and bake about 10 minutes in a hot oven. If they are not good it is because you have them too stiff.

CREAM BISCUIT.

Flour, 1 quart,		Soda, 1 level teaspoon,
Thick Sour Cream, 1 pint,		Salt, a little.

Put the flour in your pan and make a hole in the center. Beat up the soda in the cream and pour it into the flour, add the salt and mix together. If too soft add more flour, just enough to enable you to get them into the pan. Cut with small cutter and bake quickly. They are delicious. They can be made the same way with Sweet Cream and 2 heaping teaspoons of Baking Powder, instead of Sour Cream and Soda.

GRAHAM GEMS.

Graham Flour, 2 cups,		Baking Powder, 2 heaping tea-
Wheat Flour, 1 cup,		spoons,
Egg, 1,		Salt, 1 level teaspoon,
Sweet Milk,		Sugar, 1 heaping tablespoon.

Beat egg, then add the other ingredients using enough milk to make a thin batter; beat it well. Fill greased gem pans 2-3 full and bake in a hot oven 15 or 20 minutes.

FLOUR GEMS.

Sweet Milk, 3 cups,	Salt, 1 level teaspoon,
Eggs, 3,	Baking Powder, 3 heaping tea-
Butter, size of an egg,	spoons,
Sugar, 1 heaping tablespoon,	Flour.

Melt the butter, then stir all of the ingredients together, using enough flour to make a soft batter, so it will drop from the spoon. Bake in gem pans in a quick oven.

MUFFINS.

Eggs, 3,	Sugar, 1 tablespoon,
Milk, 1 pint,	Butter, 1 tablespoon,
Flour, 3½ cups,	Salt, 1 teaspoon,
Baking Powder, 2 teaspoons.	

Rub the butter in the flour, then add salt, sugar, baking powder and half of the milk and heat. Beat the yolks of eggs, then add the rest of the milk, then add this to the above mixture. Lastly, add the beaten whites of eggs. Bake in muffin rings or gem pans.

CHICKEN SANDWICHES.

Boil a good fat hen until very tender. Chop fine and add 4 hard boiled eggs chopped fine. Season highly with pepper and salt. Of the liquor chicken was boiled in make a rich gravy. Pour it over the mixture until of the proper consistency. Spread upon delicate pieces of buttered bread.

HAM SANDWICHES.

Cut thin slices of bread, and butter lightly. Chop or grind cold boiled (Sinclair's Fidelity) ham. Mix with enough mayonnaise dressing, or bottle salad dressing to make quite moist and spread between layers of bread.

LETTUCE SANDWICHES.

Cut thin slices of bread, and butter lightly. Have fresh, crisp lettuce leaves spread with mayonnaise dressing and place between layers of bread.

PEANUT SANDWICHES.

Chop fine, roasted peanuts, mix with mayonnaise dressing and spread between thin slices of buttered bread. Hickory nuts or English walnuts can be used the same way.

SARDINE SANDWICHES.

Open a can of sardines. Remove skin and bones. Lay bits of the fish on well spread bread and butter, squeeze lemon juice over it and lay slice of buttered bread on top.

TONGUE SANDWICHES.

Chop cold, boiled tongue very fine, moisten with mayonnaise or bottled salad dressing and spread between thin slices of buttered bread.

Griddle Cakes and Fritters

BUCKWHEAT CAKES.

To 1 quart warm water add enough buckwheat flour to make a thin batter, 1 level teaspoon salt and half of a 2 cent cake compressed yeast. When wanted for breakfast, make it the night before. In the morning add 1 tablespoon molasses and 1 of water mixed together, and 1 teaspoonful baking powder. If the batter seems too dry and thick, add a little warm water. Save some of the batter for the next time and add more water and flour but no yeast. In the morning add the baking powder and molasses, same as at first. If the batter gets sour add 1-2 teaspoon soda dissolved in a little warm water.

CORN MEAL GRIDDLE CAKES.

Sour Buttermilk, 1 quart,	Soda, 1 heaping teaspoon,
Eggs, 2,	Baking Powder, 1 heaping tea-
Flour, 1 cup,	spoon,
Corn Meal,	Salt, 1 level teaspoon,
	Sugar, 1 level teaspoon.

Beat the eggs, then add all the other ingredients. Sift corn meal, then stir in enough to make a rather thin batter. Bake on a hot griddle and serve with good butter and maple syrup. These are very tender and light, unlike most corn meal cakes. If they seem too stiff when baked, add a little milk.

FLANNEL CAKES.

Sour Milk or Buttermilk, 1 qt,	Baking Powder, 1 heaping tea-
Sour cream, 1 cup,	spoon,
Eggs, 3,	Salt, $\frac{1}{2}$ teaspoon,
Soda, 1 heaping teaspoon,	Flour.

Do not have cream very rich. Beat yolks of eggs, then add the other ingredients, stirring in enough flour to make a batter

as for ordinary griddle cakes and beat until smooth. Then add the white of eggs beaten to a froth and stir lightly but do not beat. Bake on a hot griddle and serve with butter and maple syrup.

FRENCH PANCAKES.

Flour, 1 quart,		Salt, 1 level teaspoon,
Sweet Milk, 1 quart,		Sugar, 1 tablespoon,
Melted Butter, 1-2 cup,		Compressed Yeast, 1c worth.
		Eggs, 2.

If soft yeast is preferred, use 1-2 cup. Stir flour, milk, butter, salt and sugar together. Add compressed yeast which has been dissolved in a little warm water. If wanted for breakfast let rise over night, for luncheon or supper about 3 hours. Then add the beaten eggs, beat well and let stand about 20 minutes. Bake in a spider or on a griddle in large round cakes. As you bake, butter and sprinkle sugar on each one and roll up or pile them several together on a plate and cut down through giving each one a portion, or serve with maple syrup. Serve hot.

WAFFLES.

Sour Buttermilk, 1 quart,		Salt, 1-2 teaspoon,
Eggs, 3,		Baking Powder, 1 heaping tea-
Soda, 1 teaspoon,		spoon,
		Flour.

Beat the yolks of eggs, then add the milk, soda, salt and enough sifted flour to make a little thicker than common pancakes, and beat until smooth. Add baking powder and stir up again, then add whites of eggs beaten to a froth, stir gently and try in your hot and well greased waffle iron. If they stick and do not bake nice, add a little more flour. If dry or hard they are too stiff, then add a little more milk. If the milk is not rich, 1 tablespoon of melted butter should be added. Sour milk can be used instead of buttermilk if preferred.

GREEN CORN FRITTERS.

Buttermilk, 1½ pints,		Baking Powder, 2 heaping tea-
Corn, 1 pint,		spoons,
Eggs, 2,		Salt, 1 level teaspoon,
		Flour.

Take the corn left from dinner, or cook some on the cob, cut the kernels through the center, cut from the cob, then scrape what will come off easily. If canned corn is used chop it pretty fine. Separate the eggs, beat the yolks, then add milk, salt, baking powder and enough flour to make a batter about like ordinary pancakes, then add the corn; add the whites of eggs beaten stiff and stir them through lightly. Fry in a frying pan in lard (Sinclair's Fidelity), and butter mixed or drippings. Put a large spoonful in a place, but do not crowd them or they will not fry nice around the edge; add more butter and lard (Sinclair's Fidelity), for each spider full you fry, about a tablespoon of each. Serve hot with Maple Syrup, or jell. They are delicious and make a nice change. The corn can be prepared the night before if wanted for breakfast.

PEACH FRITTERS.

Flour, 1 pint,		Baking Powder, 1 heaping
Sweet Milk, ½ pint,		teaspoon,
Eggs, 2,		Melted Butter, 1 tablespoon.

Beat the eggs very light, add the milk, then pour part of this on the flour, beat until smooth, then add the rest of the milk, then the baking powder and butter. Put in the peaches in halves or quarters. Drop in spoonfuls, with peach in each one, in hot lard (Sinclair's Fidelity), and fry brown like doughnuts. Serve warm with jell, syrup or clear sauce. Apples, bannanas, apricots or pineapple can be used the same.

PLAIN FRITTERS.

Eggs, 3,		Baking Powder, 2 heaping tea-
Sweet Milk, 1½ cups,		spoons,
		Flour.

Put together the same as Peach Fritters, using enough

flour to make a pretty stiff batter. Drop with a tablespoon in hot lard, (Sinclair's Fidelity), and fry brown like doughnuts. Serve hot with Maple Syrup.

RICE FRITTERS.

Cooked Rice, 1 quart,		Flour, 2 tablespoons a little
Eggs, 3,		heaping,
Sugar, 1 level tablespoon,		Salt.

Do not cook rice too stiff; add a little milk when nearly done, the same as you would to serve on the table. If cold rice left over is used, add a little milk to soften it and mash up so it will not be lumpy. Beat yolks of eggs, add sugar, salt, flour, rice, and beat up well; then add whites of eggs beaten stiff and stir them through lightly. Fry the same as Green Corn Fritters. They are nice for breakfast or supper.

MOCK OYSTERS.

Corn, 1 quart,		Salt, to suit the taste,
Eggs, 3,		Pepper, to suit the taste.
		Flour, 1 heaping tablespoon,

With a sharp knife cut through the grain of nice sweet corn lengthwise, scrape the corn from the cob, then measure. Beat the eggs very light, then add salt, pepper, flour and corn. Fry the same as Green Corn Fritters. They resemble oysters in taste and looks.

Meats and Meat Sauces

ROAST BEEF.

Never wash roast of beef, lamb, or mutton. Wipe off with damp cloth. Place beef in pan dry. Set in hot oven, turn several times so it will sear all over and retain juice.

For a 2 rib roast, allow 1 hour if liked rare, for 3 ribs, 1½ hours, and larger ones 2 hours, etc. If wanted done through, allow longer time. About 20 minutes before the time is up, sprinkle with salt and pepper. Do not add any water. The fat will brown in pan for gravy. When done, take up and set the pan on the stove and add 1 or 2 tablespoons flour according to size of roast. Stir until smooth and brown. Add hot water until of the right thickness for gravy.

When carving, cut crosswise of the grain of beef. If not salt enough, put a little salt in the juice that runs out in the platter and dip it over the slices before helping the plates and you will say that it is delicious.

Adding water to beef while roasting makes it tough.

POT ROAST OF BEEF.

This is a nice way of cooking some of the cheaper cuts of beef. Wipe the meat with a cloth wet in warm water. Place it in a hot frying pan and sear or brown it all over. This may be done in the kettle if it is large and flat bottomed. Turn it over and over until every part is browned. If done in the kettle, add about 1 cup water and place kettle where water will keep just below the boiling point, gradually bubbling at one side. If browned in the spider, put the meat in the kettle and rinse out the spider with a cup of water to save all the brown part and pour this water on the meat. Add salt and watch the meat very carefully that the water does not boil entirely away before meat is tender. Let meat brown on both sides. Dish up and make a gravy by adding a little flour and hot water.

CREAMED BEEF.

Chop as much dried beef as required. Cook $\frac{1}{2}$ hour in clear water. Drain off the water and pour on milk to cover. Cream 1 heaping teaspoon, flour and butter each for 1 pint of milk. Stir in the meat. If too thick, add more milk. It should be of about the consistency of thick cream.

Nice served with baked potatoes.

A LA MODE BEEF.

Round or Neck of Beef, 6 lbs.,	Pepper, $\frac{1}{2}$ teaspoon,
Salt Pork, (Sinclair's) $\frac{1}{2}$ lb.,	Salt, 1 level tablespoon,
Onion, 1,	Vinegar, 2 tablespoons,
Boiling Water, 2 quarts,	Butter or Drippings, 2 table-
Bay Leaves, 4,	spoons,
Whole Cloves, 6,	Browned Flour, 2 tablespoons.

Lard the beef with the salt pork (Sinclair's) this is done by cutting the pork (Sinclair's) in strips 3 inches long, make an incision in the beef with a sharp knife and draw the pork (Sinclair's) through; this will hold the strips in place. Place in a smooth bottom iron kettle the butter or drippings. When hot, put in the sliced onion and let it fry a minute or two, then lay in the meat and let brown, turning and browning on all sides, then add the boiling water, bay leaves, cloves, salt, pepper and vinegar; cover and cook slowly 4 hours or until meat is tender; if it is young beef it will not take as long. After it has cooked a while add more hot water if needed; keep enough water on so it will not stew dry until nearly done, then remove cover and stew dry. Take up the meat, add the browned flour, or use white flour letting it brown in the kettle and stirring the meanwhile, then add hot water until it is the right thickness for gravy. Strain through a sieve and serve with the meat. The onion may be omitted if desired.

CORNERED BEEF AND CABBAGE.

First procure a piece of cornered beef, a rump piece or roll. Wash in cold water, place in kettle of hot water and set where it will just simmer or bubble on one side; cooking slowly is the

secret of a perfect result; if allowed to cook fast it will harden the fiber and will be almost impossible to cook it tender. Allow from 4 to 5 hours for cooking, though longer will not hurt. After it has cooked 1 hour, taste the broth and if very salty, pour off part of it and add fresh water, keeping it nearly covered with water.

Trim off outer leaves of cabbage and cut in quarters letting the heart remain to hold it together. Place in pan of cold water, sprinkle salt over it and let stand; this is important as it will draw out any bugs or worms that are sometimes between the leaves. Drain off some of the broth on the beef into another kettle, add enough fresh water so it will be just right salt; wash the cabbage out of the salt water, place in this kettle, cover and cook until tender, allowing 1 hour if new cabbage and longer if old.

Turnips are nice cooked with the cabbage. Pare and cut in halves or quarters. They will take nearly as long to cook.

If potatoes are included, peel and put in $\frac{1}{2}$ hour before cabbage is done.

Dish the vegetables all together or in separate dishes and put the meat on a platter.

If any meat is left, press it down in a crock and slice cold or use it for hash.

DRAWING FOWLS.

Have your butcher draw your fowls to roast by what is known as the "French method," or show you how. It is done by pushing the skin of the neck back as far as possible, then cutting off the neck and laying it aside to be cooked with the giblets. The skin can then be stretched to admit the hand and work out the craw through this opening. Be sure to get it all out. Draw the body of the bird in the ordinary manner. Wash out both openings very clean and wipe dry, and then stuff middling full of dressing. Tie the end of the neck with a cord. A little practice will soon make perfect. Fowls treated in this manner present a much finer appearance than when drawn in the ordinary manner and sewed up.

FRIED CHICKEN.

Cut up and wash a spring chicken and lay in salt water for a short time. When ready to fry, take out on a cloth, dry and roll in flour. Have equal parts of butter and lard (Sinclair's Fidelity) or drippings in frying pan. Place the pieces close together. Season with salt and pepper; cover close. When brown, turn and brown on the other side. When both sides are brown, add 2 or 3 tablespoons hot water and again cover. The steam makes it tender. When all water is cooked out, uncover. As soon as brown and crisp dish up. Add 1 heaping tablespoon flour to the spider and stir a few minutes; add milk enough to make the gravy of the right consistency, salt and pepper to taste; serve in gravy boat.

CHICKEN PIE.

Cut up and wash a fat hen, stew until tender; add salt to taste. Make a gravy by adding flour wet smooth with cold water. Be careful not to have it lumpy. Have more gravy than you would if served as stewed chicken; pour out in a dish or granite pan. Add pepper to taste.

Make a crust like baking powder biscuit, only richer, allowing 3 teaspoons baking powder and a good $\frac{1}{2}$ cup lard (Sinclair's Fidelity) to 1 quart flour, and 1 level teaspoon salt. Mix and roll out until about $\frac{1}{2}$ inch thick; cut in squares, placing some under the pieces of chicken, some around the edges and over the top; bake about $\frac{1}{2}$ hour. In this way it can be served better than when crust is in one piece. If preferred the chicken may be removed from the bones.

ROAST CHICKEN.

Prepare the same as turkey allowing 1 or $1\frac{1}{2}$ hours to roast, according to the size of fowl, removing cover in time to brown.

Serve with spiced currants, gooseberries or jelly.

CREAMED CHICKEN.

Chicken, 1 pint,	Salt, to taste,
Milk, 1 pint,	Pepper, to taste,
Mushrooms, $\frac{1}{2}$ can,	Cayenne Pepper, 1 pinch,
Butter, 1 tablespoon,	Onion Juice, a few drops,
Flour, 1 tablespoon,	Lemon Juice, 1 teaspoon.

Cook chicken until quite tender with salt to taste. While warm, pick from the bones and cut in small pieces. Heat the milk in a double boiler. In another stew pan melt the butter, add the flour, stir until smooth but do not brown, add the hot milk, then the chicken to which you have previously added the other ingredients and stir altogether. Cook the mushrooms 10 minutes then add them to the chicken. Serve hot in Swedish Timbals or in Patties the same as oysters, or on slices of toast. Chicken left over from a meal is very nice used in this way.

JELLIED CHICKEN.

Chicken, 1,	Salt, to taste,
Chicken Broth, 1 quart,	Pepper, to taste,
Gelatine, $\frac{3}{4}$ box,	Chopped Parsley, 1 tablespoon
Cold Water,	Hard Boiled Eggs.

Boil a 3 or 4 pound chicken until tender with salt to taste, then take out and boil the broth until 1 quart remains. Pick the meat from the bones and skin in rather small shreds. Soak the gelatine $\frac{1}{2}$ hour in enough cold water to cover it. If the broth is not salty enough add a little more salt, then pepper, parsley, gelatine. (stir until it is dissolved), then the chicken and stir altogether. Wet a square mold in cold water, put in a layer of chicken, then a layer of sliced eggs, then a layer of chicken, and so on, making about 3 layers of chicken and 2 of eggs. Set in refrigerator to harden. Slice and serve when cold. It can be made the day before using and is nice for Luncheon or Picnics.

FRICASEED CHICKEN

A chicken that is too old to fry or one that is 1 year old is nice cooked this way. Cut up and wash and place in kettle pouring on hot water so you can just see it. Let cook slowly and

when nearly done add 1 heaping teaspoon salt. If the water cooks out before it is tender, add more hot water. Watch carefully when nearly done as it wants to be so it will brown in the kettle. A smooth bottomed one is the best. If cooked too much it will fall to pieces. If chicken is very fat it will brown in its own gravy. If not, add a piece of butter and a sprinkling of pepper. Dish up and make a gravy by adding 1 tablespoon flour to the kettle and stirring a few minutes and then add milk gradually until of the right thickness. Salt and pepper to taste. Pour over the chicken or serve in gravy boat. If liked, a few slices of salt pork (Sinclair's) can be placed in bottom of the kettle.

PRESSED CHICKEN.

Boil a chicken until very tender. Season highly with salt and pepper. Separate white meat from dark and cut each up rather fine.

Roll 6 square wafers and divide them between the light and dark meat. Boil the liquor down to $1\frac{3}{4}$ pints and add 1 tablespoon gelatine previously soaked in cold water. Place in a deep, buttered dish a layer of the white meat, cover with liquor, then a layer of dark meat, cover with liquor, press tightly together and set away to harden.

DEVILED CHICKEN.

Chopped Chicken, 1 pint,	Bread Crumbs, 2 tablespoons,
Cream, $\frac{1}{2}$ pint,	Nutmeg, a grating,
Chopped Parsley, 1 tablespoon	Salt, to taste,
Hard Boiled Eggs, 3,	Cayenne Pepper, to taste.

Put butter in frying pan and melt, then add bread crumbs, chicken and seasoning. Stir over the fire until it boils, then add hard boiled eggs chopped very fine. Fill in paper cases or individual dishes. Sprinkle with bread crumbs and bake in a hot oven.

ROAST DUCK.

Draw the duck and place in salt water for 1 hour. Then wash and wipe dry, rubbing inside a little salt and pepper and stuff with the following dressing:

Crumb dry bread quite fine, about 2 quarts for 1 duck. Add $\frac{1}{2}$ cup melted butter, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 small onion chopped fine, $\frac{1}{2}$ cup cold water, mixed thoroughly. Fill duck and sew up. Place in pan in medium oven for $\frac{1}{2}$ hour, then add 1 pint hot water and bake $\frac{1}{2}$ hour, then add 1 pint hot water and bake $\frac{1}{2}$ hour longer. If the duck is fat will be rich enough. If not, add some butter. Baste several times, adding 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper before basting the last time.

Serve with tart jelly or cranberries.

FRIED FROG'S LEGS.

Place in cold water slightly salted for $\frac{1}{2}$ hour. Wash out and dry on a folded cloth. Roll in flour with a little salt mixed through it. Place in frying pan 2 tablespoons butter. When hot, lay in the legs and fry a light brown, then turn and fry. Dish and serve as soon as done with your best jelly. A very dainty dish.

BAKED HAM.

Take 1 Sinclair Fidelity Ham, 10 to 12 pounds, wash and scrape clean. Make a paste of rye flour and water that will spread nicely. Spread all over the ham (Sinclair's Fidelity). Put in the meat roaster on a rack or plate (anything that will keep it off the bottom). Bake 5 hours with the oven hot. When done, peel off the paste and rind and stick full of cloves. Return to oven for $\frac{1}{2}$ hour.

Serve either hot or cold.

BOILED HAM.

Wash and scrape clean in warm water a Sinclair Fidelity ham. Place in kettle large enough to cook it, according to size of ham (Sinclair's Fidelity), and pour hot water over to cover. Put on the lid and boil medium fast, for an 8 or 10 pound ham (Sinclair's Fidelity), 2 hours, a larger one $2\frac{1}{2}$ hours. Let stand in the water until cold. Then take up, strip off the skin; stick cloves around in the fat part, dust with cracked crumbs and bake $\frac{1}{2}$ hour. Can be served hot, or if wanted cold, should stand 24 hours or longer to get perfectly cold before slicing. When

wanted, cut down toward the bone crosswise; it will be juicy and tender. If you want something extra fine, cut a slice a little thicker than to serve cold, have a frying pan hot, lay in the slice and sear on both sides. Dish and serve at once.

HAM RAREBIT.

Minced Ham, (Sinclair's Fi-		Eggs, 2,
delity) 1 cup,		
Dry Grated Cheese, 1 cup,		Cream or Milk, 3 tablespoons,
Cayenne to taste.		

Mix meat and cheese; stir beaten eggs into milk; mix all together. Spread thickly on buttered crustless toast. Brown quickly in the oven and serve at once.

HASH

Any cooked meat or mixture of meats can be used in hash. Chop the meat which may be 1-4 fat. Add twice as much cooked potato as meat. Season with salt and pepper. Add enough meat gravy or stock to moisten it. Pack in a frying pan in which 1 tablespoon butter has been heated until smoking hot. Cook slowly until brown crust is formed on the bottom. Slip a knife under and around to loosen it and turn out and serve hot.

If preferred, raw potatoes can be used. Chop them fine and place in frying pan first, on the bottom, then the seasoning and meat on top. Fry a little longer. Corned beef may be used the same way.

STEWED KIDNEYS.

Lamb Kidneys, 6,		Water, 3 gills,
Butter, 2 tablespoons,		Beef Extract, 1 teaspoon,
Flour, 1 $\frac{1}{2}$ tablespoons,		Salt, 1 teaspoon,
Lemon Juice, 1 tablespoon,		Cayenne, 1-10 teaspoon.

Draw skin from kidneys, split them in half; cut fat and sinews from inside and then cut in small pieces and wash them. Place in stew pan with 2 quarts cold water and let them heat gently to the boiling point, but not letting the water boil. Set back where they will keep hot 15 minutes, then strain them. Put

butter in frying pan and when hot stir in the flour and cook until smooth and brown. Gradually add the water, then the extract and seasoning. When this boils, add the kidneys and set where they will keep hot but not boil for $\frac{1}{2}$ hour. Then add lemon juice and serve very hot.

KIDNEY SAUTE.

Sheep or Lamb Kidneys, 6, Lemon Juice, 1 tablespoon, Flour 1 tablespoon, Butter, 3 tablespoons,	Beef Extract, $\frac{1}{2}$ teaspoon, Salt, 1 teaspoon, Cayenne, 1-10 teaspoon, Minced Parsley, 1 teaspoon, Water, 1 gill.
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Remove skin from kidneys and cut into thin round slices. With a penknife cut out the fat and sinews. Soak kidneys for $\frac{1}{2}$ hour in 1 quart cold water with 1 tablespoon salt. Drain and wipe dry with a cloth. Season with salt and roll in flour. Put in butter in frying pan and when hot put in the kidneys and any flour that has not clung to them. Stir 2 minutes, then add water, meat extract, salt and pepper, parsley and lemon. Heat to the boiling point and then set back for 3 minutes where it will keep hot but not boil. Then add $\frac{1}{2}$ pound minced mushrooms previously cooked 5 minutes in another stew pan.

BROILED LAMB CHOPS.

Trim off the fat and outside skin of either lamb or mutton chops. Have them cut an inch or more thick; place over the coals in a hot wire broiler. When done on one side, turn; let them get just done through; it takes about 16 minutes. Dish up on a hot platter on which you have placed $\frac{1}{2}$ teaspoon butter, $\frac{1}{2}$ teaspoon salt, a dish of white pepper and 1 teaspoon hot water. The foregoing is the quantity for 1 lb. chops; dip seasoning over the chops and serve immediately. If served with tomato sauce (see recipe), the sauce should be made before the meat is prepared, and the meal ready. All meats should be dished as soon as done, especially broiled meats and fish.

LAMB WITH MUSHMOOM SAUCE.

Make a mushroom sauce (see recipe), then broil the lamb (see recipe) ; dish lamb on hot platter, pour the sauce around the chops and serve hot.

ROAST LAMB.

Trim off the fat if there is too much, wipe off and rub with a little salt and pepper and place in pan. Set in moderately hot oven ; turn 2 or 3 times, allowing $1\frac{1}{2}$ or 1 3-4 hours for a 5 or 6 lb. roast if wanted just done through. $\frac{1}{2}$ hour before the time is up, add $\frac{1}{2}$ cup hot water and baste with the gravy twice before taking up. Dish on a platter and set where it will keep warm while you make the gravy. Set pan on stove and add 1 or 2 table-spoons flour, stirring until smooth and brown, then add hot water until of the right consistency for the gravy. Add more salt if necessary. Serve with Mint or Caper sauce. (See recipe).

Carve down through toward the bone, crosswise the grain. Put a little salt in the juice and dip it over the slices before helping the plates. It will be very sweet and tender.

FRIED CALF'S LIVER.

Place liver on paper and wipe off with a damp cloth. Then by cutting a little at one side the outer skin can be peeled off, leaving it clean without washing. Water toughens it. Slice crosswise about $\frac{1}{2}$ inch thick. Roll in flour and fry in equal parts butter and lard (Sinclair's Fidelity) or drippings. Season while cooking with salt and pepper. Serve as soon as done.

If wished to serve with bacon (Sinclair's Fidelity), fry it first and then the liver.

ROAST PORK WITH SWEET POTATOES.

Wash and wipe dry a rib roast of pork, (Sinclair's), about 7 pounds. Place in dripping pan. Dredge with 2 tablespoons flour ; set in medium hot oven ; bake 1 hour or until brown. Add 1 pint hot water, 1 teaspoon pepper and 1 heaping tablespoon salt, and bake another hour, making 2 hours in all. Baste several times, turning 2 or 3 times, and have brown on both sides and well done but not dried out. Dish up.

Pour out of the pan nearly all the grease that has fried out (the water having all stewed out by this time) and make a gravy in pan the same as with other roasts.

Serve with apple sauce.

Boil or steam sweet potatoes without peeling until nearly done. Then peel and lay in pan with roast pork (Sinclair's) $\frac{1}{2}$ hour before meat is done. Turn them so they will be brown on all sides. This is the making of a good dinner.

FRIED PIGS FEET.

Procure Sinclair's Dressed Pigs Feet and lay them in salt water over night. Wash thoroughly in fresh water, then put on to cook in hot water and boil $\frac{1}{2}$ hour, then set the kettle on the back of the stove where they will just simmer or cook slowly for several hours until very tender, just so they do not fall from the bones. While cooking add salt to season as other meat. Remove from stove, take out carefully and lay on a platter so they will not touch each other. When partly cool take out the large bone, then let cool. Beat up 1 egg and add 2 tablespoons of hot water; dip in this the pigs feet (Sinclair's), then roll them in cracker dust. Place in frying pan equal parts of butter and lard (Sinclair's Fidelity) enough to cover the bottom of the pan. When hot, lay in feet and fry a nice brown on both sides. Serve hot; they are delicious. If preferred, you can dip them in thick, sweet cream, then fry them.

PICKLED PIGS FEET.

Prepare a quantity of Sinclair's Dressed Pigs Feet, cooking them the same as for frying. Remove from stove and place in a stone jar. Boil together for 5 minutes 3 quarts of vinegar, 2 tablespoons of peppercorns and 1 tablespoon of whole cloves, then pour this over the pigs feet (Sinclair's), while hot. Turn a plate over them to keep them under the vinegar. They will be good the next day and will keep some time. Are very nice. If desired, use 1 red pepper pod, or 2 tablespoons of whole black pepper instead of the peppercorns.

ROAST QUAIL.

To cook this way they are nicer dry picked. Draw them same as chicken but leave whole. Wash and place for 1 hour in salt water to draw blood out and make them white. Wash and wipe dry. Take $\frac{1}{2}$ cup bread crumbs, moisten with a little milk and butter, a dash of salt and pepper, and 6 oysters cut in halves. Mix the foregoing and stuff the quail. Place 1 whole oyster under each wing and tie a string around to keep them in place. Tie the legs together; lay in a dripping pan with a few bits of butter and sprinkling of flour. Add a very little water and bake $\frac{1}{2}$ hour or until done. Baste 2 or 3 times while baking. This quantity of dressing is for 3 quail. Serve with jelly or spiced currants.

SWEET BREADS.

Lay in strong salt water for 1 hour, then cook in stew pan $\frac{1}{2}$ hour or until tender. Take up and strip off the outer skin, and cut in quite small pieces. Place in stew pan with some chicken broth or gravy (left over when you have chicken). Add water if not enough gravy, or use good meat stock or meat gravy. Season with salt and pepper. Serve on slices of buttered toast.

FRIED SWEET BREADS.

Cook and strip off the outer skin same as above and slice crosswise having pieces about as large as oysters.

Beat 1 egg, add 2 tablespoons hot water and dash of salt and pepper. Dip pieces of sweet breads in this and then in cracker crumbs and fry like oysters. (See recipe).

TONGUE IN ASPIC JELLY.

Onion, 1,		Water, 1 pint,
Bay Leaves, 1,		Salt, a little,
Beef Extract, $\frac{1}{2}$ teaspoon,		Cayenne Pepper, a little,
		Gelatine, 1 tablespoon.

Dissolve gelatine in 1-4 cup cold water. Cut onion into the pint of water, add bay leaf and bring to boil. Add salt and pepper. Strain this mixture over gelatine and add beef extract. Dip a mold in cold water, pour in a little of the jelly and set

away to cool. When cold, lay the ball of tongue into mold and prick the cold jelly with a fork to make the next layer adhere. Then pour on enough jelly to cover the tongue. Let get cold.

Sliced chicken or turkey may be used instead of tongue, using alternate layers with the jelly.

BOILED TONGUE.

If salt, wash in cold water and boil. If fresh, soak in strong salt water over night. Change first water when cooking. Add salt while cooking. When tender take up and strip off the outer skin and lay on platter and garnish with egg sauce. (See recipe). Serve warm. Beef's tongue requires 4 or 5 hours to cook.

If wished to serve cold, cook as above, skin while hot, lay in a crock, sprinkle with pepper, put on a plate and weight to press it. Add a little of the broth it was cooked in. Place in a cool place until next day. Slice thin and garnish with parsley.

ROAST TURKEY.

If possible get a young and fat fowl, wash with cold water and wipe inside and out with a cloth. Rub 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper inside, then fill with any of the dressings given. (See recipes). Do not fill too full as dressing swells when baked. Sew up with coarse thread. Wrap white paper around the legs as far as the first joint and tie with cord. This is to keep them from getting hard and dry. Tie the legs together and tie the wings down close to the body using a strong cord. Place your meat roaster or dripping pan on the stove, put in 1 tablespoon butter, 1 tablespoon lard (Sinclair's Fidelity) or drippings. When hot lay in the turkey and set in hot oven.

Cut up the giblets, place in stew pan and cook in about 1 quart hot water. When turkey has been in about $\frac{1}{2}$ hour, pour the giblets and water in the pan adding 1 tablespoon salt to a 10 pound turkey; cover. Baste several times while baking by dipping the gravy over the fowl with a large spoon. As the water cooks down and the fat fries from the fowl, it will brown in the pan so the gravy will be a nice brown. The oven should be kept to an even heat to cook it through and brown without burning. When done, take up fowl and giblets and add 2 table-

spoons flour to the pan, set on the stove and stir until smooth, then add hot water until the right thickness for gravy. Some like the giblets chopped fine and added to the gravy. Fowls are very juicy and tender cooked in this way as the juice is retained by searing in the oven before the water and salt are put in.

The time for baking is $1\frac{1}{2}$ hours for 7 to 10 pound fowl and $2\frac{1}{2}$ hours for 12 to 15 pounds, and for a larger one 3 hours. Serve with cranberry sauce.

For an old fowl, stuff and steam until tender, then brown in oven.

In absence of a roasting pan for fowls and meats, use a common dripping pan and cover with another pan.

ROAST VEAL.

Have a leg or rib roast of veal say 6 or 7 pounds. Wash and wipe dry. Set pan on the stove and put in 2 tablespoons butter, 2 tablespoons lard (Sinclair's Fidelity) or drippings. When hot, lay in meat. Dredge 3 tablespoons flour over meat and in pan. Add 1 heaping tablespoon salt, 1 heaping teaspoon pepper, and set in rather hot oven. In $\frac{1}{2}$ hour add 1 pint hot water. Bake 1 hour longer.

Make a dressing as follows: Cut dry bread in small pieces; have about 2 quarts. Place in frying pan 1 heaping tablespoon butter and when melted put in the bread and stir 5 minutes. Then add 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 teaspoon sage, 2 beaten eggs and 1 pint of milk. Stir this together. If it seems too dry, add a little water and 2 spoonfulls of gravy from the pan. Have it rather moist. Pour this in one end of the pan containing the meat and bake $\frac{1}{2}$ hour longer, basting several times. Time for roast, 2 hours altogether. Veal should be thoroughly cooked. Dish up meat and dressing.

Make a gravy by adding a little more flour and hot water to the gravy in the pan. If the water should cook out too much while the meat is baking, add more.

VEAL PIE.

The cheaper cuts of veal make a nice pie. Cook until tender; add salt. Take out meat, pick from bones and cut in pieces.

Place in a baking dish or pan. Make a gravy in the broth by adding a little flour wet smooth with water. Should be about as thick as cream. Season with salt if needed, butter and pepper. Pour this over the meat. There should be enough gravy to come up over the meat.

Make a crust of 1 quart flour, 3 heaping teaspoons baking powder. $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ cup lard, (Sinclair's Fidelity). Mix like biscuit dough. Roll until $\frac{1}{2}$ inch thick, place over the pan like chicken pie and bake in rather hot oven $\frac{1}{2}$ hour or until crust is done.

VEAL CUTLETS.

Trim off outer skin, roll in flour and take for 1 pound meat, 1 egg beaten well and 2 tablespoons hot water. Dip cutlets in this and have ready equal parts of butter and drippings or (Sinclair's Fidelity) lard, enough to cover the bottom of frying pan. When hot, lay in the meat, dredge with 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper. Cover and cook slowly about 20 minutes. When brown, turn and fry on the other side. Have them nice and brown; take up on warm plate. Add to the pan $\frac{1}{2}$ cup cream or milk, stir until it boils a little thick and pour on the meat and serve. Time, $\frac{1}{2}$ hour or more.

STUFFED BREAST OF VEAL.

Have the butcher cut a veal breast so that it makes a pocket. Fill the pocket with bread or meat stuffing. Lard it. Place in pan on stove 1 tablespoon of butter and 1 tablespoon Sinclair's Fidelity lard. When hot, place in the meat. Roast $1\frac{1}{2}$ hours in oven. For gravy, add to the drippings in the pan a little flour and 1 cup soup stock. Strain through a sieve and serve hot.

PRESSED VEAL.

Cook a shank of veal and 1 pound of solid meat until tender, take out and shred meat. Season with salt, pepper and juice of 2 lemons. Boil down the liquor and pour it over the meat. Boil 3 eggs hard, slice them and lay in the bottom of the dish. Put in the meat and set away to cool. Make the day before it is wanted for use. Put into cups with a piece of egg in the bottom of each makes a very pretty dish.

VENISON STEAK.

Have the steak cut rather thick. Trim off the outer skin, press down even but do not pound. Lay on a hot gridiron over the hot coals, broil quickly, take up so it will not dry out, on a hot plate. Add salt, pepper and a few bits of butter and serve at once.

BEEF LOAF.

Chopped Beef, 2 lbs,	Eggs, 2,
Chopped Pork Tenderloin, (Sinclair's) 1 lb,	Salt, 2 teaspoons,
Stale bread, 1 pint,	Pepper, 2 teaspoons,
	Rolled Crackers or Browned Bread Crumbs.

Have meat chopped or ground. Soak bread in cold water, squeeze out with the hands, then measure. Mix all of the ingredients together, except the cracker or bread crumbs, form in round, long roll, lay in pan and steam 1 hour. Remove, sprinkle with cracker or bread crumbs, dip the gravy over it and brown in the oven. It is nice served warm or cold.

SALMON LOAF.

Salmon, 1 can,	Melted Butter, 4 tablespoons,
Sweet Milk, 2 tablespoons,	Eggs, 2,
Chopped Parsley, 2 level table- spoons.	Fine Bread Crumbs, $\frac{1}{2}$ cup,
	Salt, 1 pinch,
	Pepper, 1 pinch.

Mix all of the ingredients together, put in a mold or deep pan, cover tight, set in broad kettle or pan of hot water, and let water boil around it 1 hour. Slice and serve when cold.

VEAL LOAF.

Chopped Veal, 3 lbs,	Sweet Milk, 3 tablespoons,
Chopped Fat Salt Pork, (Sin- clair's), $\frac{1}{2}$ lb.	Salt, 1 level tablespoon,
Eggs, 3,	White Pepper, 1 level table- spoon,
Square Cracker, 1,	Butter,
	Cracker Crumbs.

Have meat chopped or ground. Roll the square cracker fine. Beat the eggs. Put together the veal, pork, (Sinclair's) 2 of the eggs, square cracker, milk, salt, pepper and mix well, then make in a long, round roll and put in pan. Beat the other egg and spread over the top, dust with cracker crumbs, put on some bits of butter, pour a little hot water in the pan and bake 1 hour. Baste it while baking.

OYSTER DRESSING FOR TURKEY OR CHICKEN.

Soak enough dry bits of bread in cold water to make the quantity required. When soft, squeeze out dry with the hand. Put in a dish and add salt and pepper and sweet milk enough to make it rather thin, about like bread pudding. To about 2 quarts of this add 3 eggs, 1 teaspoon pepper, 1 teaspoon salt and 1 quart oysters. This will be sufficient for a large turkey. For a chicken, use less quantity. Rub a little salt and pepper inside the fowl before putting in the dressing. Do not stuff too full as dressing swells. Put what remains in the pan when the fowl is within $\frac{1}{2}$ hour of being done, or put in a separate greased pan and dip a little gravy and a few bits of butter over the top. Bake $\frac{1}{2}$ hour. Have it brown over the top. It will be very light made in this way.

TO MAKE TOUGH MEATS TENDER.

Boil 6 cloves, 6 peppercorns and 1 small onion in 1 pint vinegar 10 minutes. Turn into broad earthen dish.

Take any piece of tough meat, free from bones, wipe it and lay in the pickle for 24 hours, turning it several times so that every part may be in the pickle. Put it on to cook in boiling water and simmer until meat is tender. Let the water boil down towards the last until there is about 1 pint. Then add 1 teaspoon salt, 1 saltspoon pepper and cook 10 minutes longer. Remove meat. Thicken gravy with a little flour, boil 10 minutes and turn into gravy dish. Serve meat hot with the gravy for dinner and use the balance cold.

TO MAKE TOUGH STEAK TENDER.

A slice of meat from the poorer part of the round or flank

may be made into a good, tender and palatable steak.

Pound with a mallet or grooved meat hammer until network of fibre is broken. Sprinkle all over with juice of lemon, double it over and pound again and sprinkle with salt, then fold it over until it is as thick as you like, about 1 1-4 inch, press it a little to make it adhere and have the edges of a uniform thickness. Broil the same as any steak and spread with butter and pepper.

APPLE SAUCE.

Cook tart apples until very tender and then stir them thoroughly so there will be no lumps at all. Add sugar to taste and a little gelatine dissolved in warm water, about 1 tablespoon to 1 pint of sauce. Put in mold and when cold turn out on a plate. It will be like jelly. Very nice with meat or game.

FRIED APPLES No. 1.

Take large, unpeeled apples and slice crosswise about 1 inch thick. Remove core leaving round hole. Roll in flour, then in sugar. Place enough butter in frying pan to cover bottom when melted. Put in apple rings and fry until brown on both sides. If apples do not cook readily, cover them. The steam will make them tender.

Dish on hot plate and serve with roast or game.

FRIED APPLES No. 2.

Quarter and core without peeling 2 quarts apples. Place in spider 1 tablespoon butter, put in the apples and sprinkle with sugar and cinnamon. Add 2 or 3 tablespoons water, place on the cover and let fry slowly until apples are tender. If any water remains when apples are done, remove cover and let it evaporate. They should be browned, being careful not to burn them.

BECHAMEL SAUCE.

Butter, 4 tablespoons,	Carrots, 1 small slice,
Flour, 3 tablespoons,	Onion, $\frac{1}{2}$,
Beef Extract, $\frac{1}{2}$ teaspoon,	Bay Leaves, 1,
Salt, 1 teaspoon,	Parsley, 1 sprig,
Boiling Water, 3 gills,	Thyme, 1 sprig,
Cream, 3 gills,	Mace, a tiny bit.

Put butter and flour in a sauce pan and beat to a cream. Pour the boiling water on this. Tie the herbs in a bunch and put them in the sauce pan. Add the vegetables, extract of meat, spice, salt and pepper, and place the sauce pan on the fire. Simmer slowly for $\frac{1}{2}$ hour. Then strain sauce into a clean sauce pan, add cream and stir frequently until sauce comes to the boiling point. Serve. It makes a delicious sauce for fish, poultry or vegetables.

CURRANT JELL SAUCE.

For game or meats put 2 tablespoons butter and 1 tablespoon chopped nuts in a frying pan, 1 bay leaf, 1 sprig parsley and 2 whole cloves. Stir until mixture becomes a dark brown. Then slowly add $1\frac{1}{2}$ cups soup stock. When sauce boils add 1 tablespoon lemon juice, $\frac{1}{2}$ cup currant jelly and salt and pepper to taste. Simmer 3 minutes, strain and serve.

CAPER SAUCE.

Capers, 3 tablespoons,	Boiling Water, 1 pint,
Flour, 2 tablespoons,	Butter, $\frac{1}{2}$ cup,
Lemon Juice, 1 tablespoon,	Salt, $\frac{1}{2}$ teaspoon.

Beat flour and butter to a cream, then add the boiling water, set on the stove and stir until it comes to the boiling point, then add the other ingredients. Keep warm but not hot until ready to serve with the meat.

TO COOK CRANBERRIES, No. 1.

Pick over berries, throw the nice perfect ones in one dish, the others in another dish. Take the latter, wash and put in granite kettle with enough water to cover and cook until quite

soft, about 20 minutes. Take off and rub through a sieve, then add the other berries, previously washed, to this pulp, put back in the kettle and cook 10 or 15 minutes. Add $1\frac{1}{2}$ cups sugar to each quart berries measured before cooking. Let cook 10 minutes after sugar is put in. Take a spoonful in a dish and cool. If not thick enough, simmer longer. They make more prepared in this way and are very much nicer. The juice forms a jelly of fine flavor and color. If wished to mould, cook longer and turn in mould. Will keep 2 or 3 weeks in cold weather. -

Serve with roast meat or poultry.

TO COOK CRANBERRIES, No. 2.

Wash and cook 1 quart berries until soft in 3 pints water. Rub through a sieve and return to kettle. Cook 10 minutes, add 2 cups sugar and cook until quite thick. Test by cooling a spoonful. When it begins to stiffen, take it off. It will mould when cold. Dip moulds in cold water. Very nice in individual molds. Will keep 2 or 3 weeks in cold weather.

EGG SAUCE.

Take 1 cup of the bottled salad dressing; to this add $\frac{1}{2}$ cup of sweet cream; 1 dessert spoon of red bell peppers chopped fine, and 1 hard boiled egg chopped medium fine; if liked 1 spoon of finely minced parsley may be added; stir all together; place dish in pan of hot water and warm the sauce; serve with fish or boiled tongue.

MUSHROOM SAUCE.

Mushrooms, 1 can,	Salt, $\frac{1}{2}$ teaspoon,
Soup Stock, 1 cup,	Flour, 1 heaping tablespoon,
Pepper, $\frac{1}{4}$ teaspoon,	Butter, 1 tablespoon.

Put the butter in frying pan and when hot add the flour, stirring until smooth and a little brown; do not burn; then add the soup stock and water drained off the mushrooms, stir in carefully so it will not be lumpy; add the salt and pepper; cook a few minutes, add the mushrooms; simmer 5 minutes longer and serve hot. If liked a little thicker add a little

more flour wet smooth with water. If no soup stock is at hand, use meat gravy from roasts, or chicken broth, or gravy which should always be saved as it can be used in so many ways. Mushrooms are rather tasteless without something of this kind. Half of this quantity is sufficient for a small family.

MINT SAUCE

Green Mint, chopped fine, 2		Powdered Sugar, 1 tablespoon,
tablespoons,		Good Cider Vinegar, $\frac{1}{2}$ cup.

Put sugar and vinegar together, stir in the mint chopped fine and let stand in cool place about $\frac{1}{2}$ hour before serving.

OYSTER SAUCE No. 1.

Oysters, 1 pint,		Butter, 1 tablespoon,
Milk, 1 pint,		Flour, 1 heaping teaspoon,
Yolk of Egg, 1,		Salt, $\frac{1}{2}$ level teaspoon,
		White Pepper.

Heat the milk to boiling, cream the flour and butter together, then stir it in the hot milk and cook until it thickens, then remove. When partially cool add the beaten yolk, salt, pepper and strain through a wire sieve. Put the oysters on the stove in their own liquor, in a small stew pan, let come to a boil, then add them to the above. Serve hot with fish or fowl. Small oysters are just as good for this, just so they are fresh.

OYSTER SAUCE No. 2.

Oysters, 1 solid pint,		Lemon Juice, 1 tablespoon,
Water, $\frac{1}{2}$ pint,		Cayenne Pepper, 1-8 teaspoon,
Butter, 4 tablespoons,		Salt, 1 teaspoon,
Flour, 2 tablespoons,		Extract of Beef, $\frac{1}{2}$ teaspoon.

Put into a stew pan the oysters, water and extract of beef, and place over the fire. Heat slowly to the boiling point, then skim. Put a strainer over a bowl and turn the oysters into it. Put the butter and flour in a sauce pan and beat until creamy. Pour on this the liquor which was strained from the oysters, being careful not to get in any of the sediment. Put on

the fire and stir until it boils, then set back where it will simmer for 10 minutes. Now add the salt, pepper, lemon juice and oysters. Serve hot with fish or fowl. The extract of beef may be omitted if desired.

SOUBISE SAUCE

Sliced White Onion, 1 pint,	Beef Extract, 1-4 teaspoon,
Milk, $\frac{1}{2}$ pint,	Pepper, $\frac{1}{2}$ teaspoon,
Water, 1 gill,	Butter, 3 tablespoons,
Sugar, 1 teaspoon,	Flour 1 tablespoon,
	Salt, 1 teaspoon.

Pare and slice onion. Place in stew pan with 3 pints boiling water and simmer 1-2 hour. Pour water off and add 1 tablespoon butter, the salt, pepper and sugar. Cover stew pan and set where contents will cook slowly for 1 hour. Then run this through a fine sieve, return to sauce pan and add water, milk and extract of meat. Place on stove to boil. Cream flour and 2 tablespoons butter and stir this into the sauce when it boils and cook 8 minutes, stirring frequently. Serve hot with boiled, broiled or roast poultry or meats. Notwithstanding so much onion is used the flavor of the sauce is very delicate.

TOMATO SAUCE.

Tomatoes, 1 pint,	Butter, 1 heaping tablespoon,
Small Onion, $\frac{1}{2}$,	Flour, 1 heaping tablespoon,
Parsley, 1 sprig,	Salt, $\frac{1}{2}$ level teaspoon,
Bay Leaves, 1,	Pepper, $\frac{1}{4}$ level teaspoon,
Mace, 1 blade,	Sugar, 1 level teaspoon.

Put all of the ingredients together, except flour and butter, and cook 10 minutes. Strain, or run through a press, and return to the fire. Rub flour and butter together, then stir it in the tomatoes and stir until thoroughly mixed and thick enough to use. If it lumps, beat with a wire egg beater. Serve hot.

Fish and Oysters

BAKED FISH.

Scale and remove head. Wash thoroughly in cold water and then place in cold water with some salt strewn over it for 1-2 hour. Wash out and dry. Make a dressing with 1 pint bread crumbs, 1 3 cup melted butter, 1 teaspoon minced parsley or some minced onion, 1-2 teaspoon salt and 1-4 teaspoon pepper, and the yolk of 1 egg to bind together. Rub a little salt and pepper inside the fish, then put in the dressing. The above quantity for a 4 or 5 pound fish. Fasten together with 4 or 5 wooden toothpicks instead of sewing.

Place dripping pan on the stove with some slices of salt pork (Sinclair's) and lay the fish on this. Place a few bits of butter over the top, 1 tablespoon salt and a little white pepper. Add 1 cup hot water to the pan. Place in rather hot oven and bake 3-4 hour. Baste 2 or 3 times. Serve as soon as done. Dish by placing a cake turner underneath. Loosen carefully from the pan, sliding out on a fish platter and serve with Egg Sauce (see recipe). A smaller fish can be prepared the same way. Pike or Pickerel are best to bake; Trout and White fish next.

PLANKED FISH

This is a delicious and easy way to cook fish. Scale and remove head of either Pike or Pickerel. Wash clean and lay on a board and split open by cutting down through the ribs each side of backbone so it will lay flat, then dry with a cloth. Place pan on stove with 1 tablespoon butter and 1 tablespoon drippings or (Sinclair's Fidelity) lard, for 4 pound fish. When hot remove to table, place the fish in skin side down, beat 1 egg and spread thinly over fish and then strew over it 1-2 cup fine brown bread crumbs (see recipe), 1 teaspoon salt, dash white pepper and a few bits butter. Place in very hot oven for 20 or 30 minutes. Slip on platter and serve at once.

SCALLOPED FISH

Boil a white fish in salt water until done. Then take from the pan and pour on 1 cup of the water in which it was boiled. Add the following dressings:

CRACKER DRESSING

Mix 1 cup cracker crumbs with 1-2 cup butter. Season with 1 saltspoon salt, 1 saltspoon pepper, 1 teaspoon chopped onion and 1 teaspoonful chopped parsley.

CREAM DRESSING

One tablespoon butter mixed with 1 tablespoon flour and gradually stir in 1 cup hot milk.

Place a layer of cracker dressing, then one of fish and then one of cream dressing and so continue until all has been used. Bake in a buttered pan 1-2 hour.

CREAMED CODFISH

Shredded Codfish, 1 pint,		Butter, 1 heaping desertspon,
Milk, 1½ pints,		Flour, 1 heaping desertspon,
		Yolk of Egg, 1.

Soak the fish over night or for several hours in cold water. Pick in small pieces. Cook about 10 minutes. Drain off the water and add milk. Cream butter and flour and add stirring until smooth and thick. Remove from fire and add beaten yolk of egg. Serve with baked potatoes.

If preferred white, omit the egg.

Any of the above left over can be mixed with cold, mashed potato and egg and fried in the form of patties or codfish balls.

CODFISH NESTS

Soak codfish 2 hours, shred in small pieces, put in cold water and bring to boil. Pour off water and replace with cold water, allow it to boil and drain.

Take hot, boiled potatoes, mash and season with butter and pepper and a very little milk. Take equal part fish and

potatoes, mix well. Add salt if necessary. Form into nests, each large enough to hold an egg. Put in a greased pan, set in oven and bake a light brown. Remove from oven and into each one break an egg. Return to oven until eggs are cooked. Serve hot.

SCALLOPED CODFISH AND CHEESE.

Soak 1 pound salt codfish 6 hours in tepid water, then boil it. When cold, pick into flakes with a fork and season with pepper. Heat 1 cup milk to the boil, stir into it 1 tablespoon butter and 2 tablespoons flour. Mix with picked fish and your into a baking dish. Strewn grated cheese thickly on top and bake in a quick oven until brown. It is nicer if you add a raw egg to the mixture before baking.

SALT CODFISH

An unusual and tempting way of serving salt codfish is thus: Cut several thick slices of best part of codfish and soak in cold water for several hours. Then cook slowly in plenty of water and drain. When cold cut slices in uniform pieces of any shape desired. Lay them in a soup plate and make a dressing of the juice of 1 lemon, 1 tablespoon olive oil and a little white pepper. Mix this together and pour dressing over fish. Let them remain 1 hour. Take up each piece and dip in beaten egg and cover with fine bread crumbs. Fry in boiling hot lard (Sinclair's Fidelity), until a golden brown. Place them on a hot platter and garnish with parsley and slices of lemon.

DEVEILED CRABS

Crabs, 1 lb. can,		Hard Boiled Eggs, 1,
Cayenne Pepper, to taste,		Raw Eggs, 1,
Mustard, to taste,		Melted Butter, 1 tablespoon,
Salt, to taste,		Vinegar, 1½ tablespoons.

Drain the liquid from the crabs. Rub the yolk of the hard boiled egg into the melted butter, add to this the vinegar, pepper, mustard and salt, then stir in the yolk of the well beaten

raw egg, add the well beaten white, then add the chopped white of the hard boiled egg. Mix this dressing well through the meat, wash the shells and fill them lightly, put a little melted butter over the top of each one and bake a delicate brown. Serve in shells. If you do not have the crab shells, bake in a baking dish and send to table in dish.

CREAMED OYSTERS

Oysters, 1 quart,	Flour, 1 level tablespoon,
Cream, 1 pint,	Salt, to taste,
Butter, 1 tablespoon,	Pepper, to taste.

Place cream in double boiler. Mix butter and flour smooth and stir in cream when hot. Let the oysters come to a boil in their own liquor. Drain off liquor and turn oysters into cream. Add salt and pepper.

Use equal parts milk and cream instead of all cream if preferred.

FRIED OYSTERS No. 1.

Wash oysters quickly in cold water and lay on a cloth to drain being careful to remove all shells. Dip in prepared bread crumbs (see recipe) and lay each one separately on a platter. Beat 2 eggs light and add 2 tablespoons hot water. Dip the oysters in this and then again in the crumbs. Drop in boiling prepared fat (see recipe). 1 1-2 minutes will cook them. Serve at once with Cabbage Salad No. 1.

A wire basket is best for this purpose. Cover the bottom of the basket with the oysters and plunge it in the kettle of hot fat lifting out when cooked. All are at once removed. In absence of a basket use a wire ladle or fork placing under them to remove quickly. Place on soft paper or cheese cloth.

FRIED OYSTERS No. 2.

Oysters, 1 quart,	Salt, 1 level teaspoon,
Eggs, 2,	Pepper, $\frac{1}{2}$ level teaspoon,
Milk, 1 pint,	Rolled Crackers, $1\frac{1}{2}$ cups.

Take oysters out of their liquor and lay on a cloth to drain. Beat eggs and add milk, salt and pepper, and cracker crumbs.

Let stand about 10 minutes. If oysters are large take 1 or if small take 2 or 3 at a time and dip in this mixture, patting it around with hands so that all parts are covered. Lay on a plate until all are prepared.

Place in a spider equal parts lard (Sinclair's Fidelity), and butter, enough to cover the bottom of the pan. When hot, lay in the oysters and fry brown on both sides doing it quickly. Serve immediately.

FRIZZLED OYSTERS

For 1 dozen oysters (on liquor used) place in a thin frying pan over a hot blaze 1 heaping teaspoon butter and let brown but not burn. Put in oysters and sprinkle with salt and pepper, stirring with a fork. When they look plump and the edges curl, dish and serve at once with crisp crackers and celery or on buttered toast. They resemble broiled oysters.

LITTLE PIGS IN BLANKETS

Wrap a large oyster seasoned with salt and pepper in a thin slice of (Sinclair's Fidelity) bacon and fasten with a wooden toothpick. Cook in a hot frying pan until (Sinclair's Fidelity) bason is crisp. Serve on toast garnished with parsley. They can be baked and served without toast.

RAW OYSTER DISH

Select a nice clean square chunk of ice. Hollow out the center. This can be done by chopping out some of the ice, then take hot stove lids, or anything hot and melt the center so it will form a large hole. Into this put raw oysters and place on a large platter or dish. Garnish the dish with ferns, vines or in any suitable way. Set in center of table and serve to each individual with sliced lemon. This keeps the oysters cold besides forming a very pretty and attractive dish, as the oysters can be seen through the block of ice.

OYSTER SAUTE

25 Fat Oysters,		Pepper,
1½ lb. Sinclair's Fidelity Bacon,		Flour.

Drain oysters and dry on napkin. Then sprinkle with pepper and roll in flour. Cut (Sinclair's Fidelity) bacon in thin slices and fry until crisp. Dish up and cover bottom of pan with oysters. As soon as crisp and brown on one side turn and brown on the other. Serve with the (Sinclair's Fidelity) bacon.

SCALLOPED OYSTERS No. 1.

Oysters, 1 quart,		Salt, 1 level teaspoon,
Cracker Crumbs, 1½ pints,		Pepper, 1 level teaspoon,
Butter, ½ coffee cup,		Milk.

Butter a baking dish; place in dish a layer of rolled cracker crumbs, then a layer of oysters, a sprinkling of salt and pepper and some bits of butter, then a layer of cracker crumbs, then a layer of oysters, a sprinkling of salt and pepper and some bits of butter and so continue until dish is full, finishing with crackers and bits of butter on top. If there is any liquor to the oysters pour that in, then pour in milk until you can just see it. Bake in hot oven 1-2 or 3-4 of an hour and send to table in the same dish they are baked in. Water may be used instead of milk. If liked richer, use more butter.

SCALLOPED OYSTERS No. 2

Oysters,		Salt,
Bread Crumbs,		Pepper,
		Melted Butter.

Dry bread in oven, roll fine, season with salt and pepper to taste, and moisten with melted butter, using 2 tablespoons well rounded of butter to 1 pint of crumbs. Butter a baking dish and put a light layer of crumbs on the bottom, then cover these with oysters, then put another layer of crumbs, then another layer of oysters, and so on, finishing with a layer of crumbs on top. Bake 15 minutes.

Eggs, Omelets and Croquettes

BAKED EGGS.

In a hot oven, on a stoneware platter, melt a large lump of butter. When thoroughly softened, shake it all over the dish in order to grease it well. On this hot butter drop 6 eggs as for poaching. When the whites are set they are done. They should be served with toast.

BOILED EGGS.

Place required number of eggs in a stew pan of boiling water, remove from stove, cover and wrap closely with a cloth, and let remain 6 minutes. The eggs will be of a custardy consistency throughout and far more digestible than when cooked on the fire.

DEVILED EGGS

Eggs, 1 doz.,		Red Bell Pepper (chopped
Bottled Salad Dressing,		fine), 1 teaspoon,
Minced Parsley, 1 teaspoon.		

Place the eggs in a stew pan of boiling water and cook 20 minutes, stirring them gently once or twice during the first 5 minutes, (this is to cause the yolks to set in the middle of the whites), then take out in cold water. When perfectly cold, shell and cut in halves lengthwise, take out the yolks carefully and place the whites on a platter. Chop the yolks and add the parsley, the pepper, and enough salad dressing to moisten the eggs. (Not too wet). Fill the whites with this mixture a little more than level full, rounded a little. Serve on a bed of Lettuce Leaves.

POACHED EGGS

Have boiling salted water. In absence of an egg poacher, stand a muffin ring in the water. Break into it an egg

and at once draw the skillet back on the stove where it will keep hot but not boil. Let it cook 5 minutes. Dish and serve with sprig of parsley, salt and pepper.

PANNED EGGS

Pour enough cold meat gravy in a jelly cake tin to half fill it. Set in the oven until smoking hot. Break in eggs, dash with salt and pepper and bake until set. The appearance of these is deceitful as they cook from the outside and are raw in the middle if you take them out under 3 minutes or more according to the heat of the oven.

SCRAMBLED EGGS

Put 1 tablespoon butter, 1 gill of milk, 1 saltspoon salt, 1-2 saltspoon pepper and tablespoon minced parsley in frying pan. When mixture boils, break into it 8 or 10 eggs, and stir until they are well mixed and cease to run over the pan. Serve immediately on buttered toast.

CHEESE OMELET.

Break 12 eggs into a deep bowl. Beat lightly for a minute only. Add 1 cup milk, 4 tablespoons grated cheese and a little salt and pepper. Put 1 tablespoon butter in frying pan and when melted pour in the eggs. When they thicken sufficiently, fold over and serve immediately.

EGG OMELET

Eggs, 6.

Salt, 1 level teaspoon.

Milk, 1 cup,

Pepper, $\frac{1}{4}$ level teaspoon,

Flour, 1 tablespoon.

Separate eggs. Beat the yolks, then add flour wet smooth with part of milk. Then add the rest of milk, salt and pepper and lastly the beaten whites of eggs. Grease pan with butter, pour in the mixture and bake 10 minutes in hot oven. Turn out on hot platter and serve.

HAM OMELET.

Make an egg omelet (see recipe) and just before turning half over sprinkle over it fine chopped ham, (Sinclair's Fidelity). Jelly or marmalade may be added in the same manner.

OYSTER OMELET.

Eggs, 6,		Sweet Cream, 3 tablespoons,
Oysters, 12,		Butter, 1 tablespoon,
Salt, 1 level teaspoon,		Flour, 1 level tablespoon,
		Pepper, a dash.

Separate eggs and to beaten yolks add flour made smooth with cream, salt, pepper, the oysters chopped fine, and last the beaten whites of eggs. Stir just enough to mix. Put butter in spider and when melted, pour omelet in and set in hot oven until eggs are set. Turn top side down on a warm platter and serve at once.

CHICKEN CROQUETTES.

Chopped Chicken, 1 heaping pt.		Pepper, $\frac{1}{4}$ teaspoon,
Bread or Cracker Crumbs, $\frac{1}{2}$		Lemon Juice, 1 tablespoon,
cup,		Butter, 1 tablespoon,
Chicken Stock or Gravy, 1 cup,		Flour, 1 tablespoon,
Salt, $\frac{1}{2}$ teaspoon,		Onion Juice, a few drops.

Melt the butter in a sauce pan, add the flour and stir until smooth, then add the chicken stock. To this add the chicken, bread crumbs and the rest of the ingredients, let come to a boil stirring thoroughly, then remove. When perfectly cold, form in croquettes the shape of a small egg or a little larger, roll in bread or cracker crumbs, then in beaten egg, then in crumbs again and fry brown in boiling hot lard (Sinclair's Fidelity). Lift out on soft paper or cloth to absorb grease. Serve hot. It is very handy to have a wire basket as for fried oysters. In the absence of chicken stock or gravy, cream may be used.

CODFISH BALLS No. 1.

Codfish, 1 pint,		Butter, size of an egg,
Raw Sliced Potatoes, 2 pints,		Egg, 1,
		Cream or Rich Milk, 3 tablespoons.

Pick the codfish very fine, then put it with the potatoes in plenty of cold water and boil until the potatoes are thoroughly cooked; remove from the fire and drain off all the water. Mash them with the potato masher, then add butter, the well beaten egg and the cream, and stir thoroughly. Flour your hands and make into balls or cakes. Put 1 tablespoon each of butter and (Sinclair's Fidelity) lard into a frying pan; when hot, put in the balls and fry a nice brown. Do not freshen the fish before boiling with the potatoes. Many cooks fry them in a kettle of lard (Sinclair's Fidelity) as you fry oysters.

CODFISH BALLS No. 2.

Cooker Codfish, 2-3 quart,		Butter, size of an egg,
Mashed Potatoes, 1 quart,		Egg, 1,
		Cream or Milk, 1-2 cup.

Pick the codfish very fine, then mix it with the potatoes and add the butter, well beaten egg and cream, stirring thoroughly. Fry the same as Codfish Balls No. 1. When you have Creamed Codfish left over, this is a good way to use it up. Take the same proportions and ingredients omitting the butter, and if there is not enough of the cream dressing add enough cream or milk to make the desired amount.

MEAT CECILS.

To every pint of chopped meat add the yolks of 2 eggs, 1 tablespoon butter, 2 tablespoons bread crumbs, 1 tablespoon parsley, 1 teaspoon scraped onion, 1-2 teaspoon salt and 1-4 teaspoon pepper. Mix all together. Stir in pan over fire until heated through. When cold form into small balls, cover with beaten egg and bread crumbs and fry in smoking hot fat.

OYSTER CROQUETTES.

Raw Oysters, 1½ pint,	Butter, 1 heaping tablespoon,
Cooked Veal, 1½ pint,	Cracker Crumbs, 3 tablespoons
Yolks of Eggs, 2,	Onion Juice, 1 tablespoon.

Chop oysters and veal very fine. Soak cracker crumbs in oyster liquor and then mix all ingredients and shape. Dip in egg and roll in cracker crumbs and fry same as other croquettes. The butter should be soft before mixing.

POTATO CROQUETTES.

One dozen medium sized potatoes boiled and rubbed through a sieve. Add 1-2 cup hot milk, 1 tablespoon butter and a little salt and pepper. Stir this in a sauce pan until hot. Beat in 2 eggs and continue to beat until smooth. Turn out in a dish and let get cold. Flour your hands and make the mixture into croquettes. Roll in beaten egg and cracker crumbs and fry in hot (Sinclair's Fidelity) lard.

SALMON PATTIES.

Salmon, 1 can,	Butter, size of an egg,
Egg, 1,	Pepper, to taste,
Milk, ½ teacup,	Salt, to taste,
Rolled Crackers, 1 teacup.	

Mix all except crackers together, form in patties, and roll in cracker crumbs. Fry in hot (Sinclair's Fidelity) lard. Serve immediately.

VEAL CROQUETTES.

Make the same as Chicken Croquettes using Chopped Veal instead of chicken. Add the white of 1 egg beaten stiff.

FRIED MUSH.

Have water boiling hot, 2 quarts, or as much as you wish to make. Salt to taste. Stir in gradually and in fine stream, fine yellow corn meal, stirring constantly, until about like a medium thick batter. Corn meal swells, so it will be thicker

after it cooks. If it seems too stiff, add hot water. If it gets lumpy stir in a little cold water. This will make it smoother. Cover and cook 1-2 or 3-4 hour. Dip pan in cold water, turn in the mush. When cold, slice and fry brown in equal parts butter and lard (Sinclair's Fidelity).

CHEESE RAMKINS.

Grated Cheese, 4 tablespoons (a little heaping),	Yolks of Eggs, 2,
Butter, 2 tablespoons (a little heaping),	Whites of Eggs, 3,
Milk, 2-3 cup,	A little Salt,
	A little Cayenne or White Pepper,
As much Bread as the Milk will soak up.	

Remove crust from bread. Heat milk with the broken bread soaked in it, then add butter and cheese. Take off the stove and add beaten yolks, salt and pepper. Lastly, add whites of eggs beaten very stiff and stir very lightly. Put in buttered baking dish and bake in a moderate oven. Serve immediately. Send to table in the same dish in which it is baked.

Salads and Salad Dressings

NOTE ON SALADS.

Have all ingredients and dressing ice cold. Keep in the refrigerator until ready to serve. Lay vegetables in ice water for a time to make them crisp, such as lettuce, celery, cucumbers, cress, dandelion, etc. Lay tomatoes and cabbage on ice. Mayonnaise can be kept several days in ice box. Add whipped cream when used. Bottled and butter dressings will keep 6 weeks, adding cream, if wished, when used. In this way a salad can be prepared in a short time. Salad oil, dish and fork must be very cold in warm weather before beginning to make mayonnaise dressing. The lighter preparations can be made when wanted for use. For fish salads, the fish should be kept on ice until ready to serve. Oysters must be cooked in time to get perfectly cold for oyster salad.

LETTUCE CUPS.

A tempting way to serve salads when head lettuce or nice crisp leaves are not obtainable. Take the larger leaves and fold pleats in the edge to bring them up in the shape of jelly cups using Japanese toothpicks cut in two to keep them in place. Keep in cold place and put salad in them when ready to serve.

SWEDISH TIMBALS.

Flour, $\frac{1}{2}$ pint,		Sugar, $\frac{1}{2}$ teaspoon,
Milk, 1 gill,		Salad Oil or Melted Butter, 1
Eggs, 2,		tablespoon,
		Salt, $\frac{1}{2}$ teaspoon.

Beat eggs very light and put salt, sugar and milk into them and stir the mixture gradually into the flour beating well all the time to form a smooth batter. Have a kettle of hot, prepared fat, (see recipe), dip the timbal iron in the hot fat, then

into your batter and then back into the fat until it is a light brown. The dough that adheres to the outside of the iron forms your timbal or cup. Take it out and drop on a paper to absorb the grease. They are better the second day after being made. Fill with creamed oysters, chicken or meat salad.

BEAN SALAD.

Baked Beans, 1 can,		Vinegar,
Onions,		Hard Boiled Eggs,
		Boiled Beets.

Chop or cut onions rather fine. Place in a dish a layer of beans, then a layer of onion, then a layer of beans, then a layer of onion alternating until dish is full having beans for the last layer. Moisten with vinegar but not enough to be sloppy. Cover the top with sliced eggs and beets. Garnish with parsley.

CABBAGE SALAD No. 1.

Cabbage, 1 large quart,		Bottled Salad Dressing, 2 ta-
Grated Horse Radish, 1 table-		blespoons,
spoon,		Vinegar, 4 tablespoons.
		Sugar, 2 heaping tablespoons.

Shred the cabbage fine, then measure. Place all of the ingredients together in a dish, stir thoroughly with a fork. No salt is required as there is enough in the salad dressing and it wants to be crisp. Have cabbage fresh. This is nice to serve with Fried Oysters. Garnish the dish with Lettuce or Celery Leaves.

CABBAGE SALAD No. 2.

Cabbage, 1 quart,		Bottled Salad Dressing, 1 cup,
Celery, $\frac{1}{2}$ pint,		Sweet Cream, 1-2 cup.

Chop the cabbage and celery fine, or shred the cabbage and cut celery in small pieces. Stir the cream and salad dressing together, then mix it through the cabbage and celery.

CHICKEN SALAD.

Chicken, 1 quart,	Salt, 1 teaspoon,
White Crisp Celery, 1 pint.	White Pepper, $\frac{1}{4}$ teaspoon,
Hard Boiled Eggs, 3,	Vinegar, 2 tabelspoons,
Lemon, 1,	Mayonnaise Dressing.

Cut up and cook until quite tender a 4 or 5 pound chicken. When nearly done add the salt. When done let stand in the broth until cool, then take out and pick from the bones. Remove the skin and gristle, then shred the chicken in rather small pieces. Cut the celery into $\frac{1}{2}$ inch pieces and dice the eggs. Place the chicken, celery and eggs in a dish and add the juice of the lemon, pepper and vinegar; stir all together and set in the refrigerator until ready to serve, then add enough Mayonnaise Dressing to moisten. Pour in a salad dish, placing on top some of the Mayonnaise. Garnish with Lettuce or Curled Celery. Instead of Mayonnaise, the other Salad Dressings are very nice mixed with whipped or plain cream the same as in Shrimp Salad. Cold Turkey can be used the same way.

CELERY SALAD.

Celery,	Chopped Red Bell Pepper, 1
Hard Boiled Eggs, 4,	teaspoon a little heaping,
Bottled Salad Dressing.	

Put the celery in ice water to get crisp. Boil eggs 20 minutes then lay in cold water. Do this some time before you are ready to make the salad. Wash and clean celery, then take several stalks at a time and with a knife cut rather fine and put in a dish. Add the eggs cut in small pieces and the pepper. Then add enough salad dressing to wet it thoroughly, and mix together by tossing it up with a fork. Have about as much celery as eggs when prepared, or you can use more celery when eggs are expensive. If preferred you can use Mayonnaise Dressing instead of the Bottled Salad Dressing. Large stalks or pieces of celery that are not nice for the table, are just as good for salad if nicely scraped and laid in ice water for a time. Do not waste any, for celery that cannot be used for salad is good for soup.

CUCUMBER SALAD.

Medium Size Cucumbers, 2,	Red Bell Pepper,
Hard Boiled Eggs, 6,	Bottled Salad Dressing.

Boil the eggs 20 minutes, then lay them in cold water. Peel the cucumbers, then lay them in ice water. Do this at least an hour before you wish to make the salad, then slice the cucumbers $\frac{1}{2}$ inch thick and dice them; the same with the eggs. Put in your salad dish alternate layers of each, adding each time a little finely chopped red bell pepper. Over this pour enough salad dressing to nearly cover, or so you can just see it. If preferred you can use Mayonnaise Dressing instead of the Bottled Salad Dressing.

DANDELION SALAD.

Dandelion, 2 quarts,	Butter, size of a walnut,
Hard Boiled Eggs, 4,	Vinegar, 2-3 cup.

Take young, tender dandelions, wash them thoroughly, then cut, (not chop), in rather small pieces and add the chopped whites of 2 of the eggs. Rub the butter and the 2 yolks together until it is a smooth paste; then pour over this the hot vinegar. When cool, stir it through the dandelions. Slice the other 2 eggs over the top. Garnish with dandelions after you cut out the bud and cut the long ends to about half their length, leaving the plant in one piece.

HAM SALAD.

Chop ham (Sinclair's Fidelity) very fine or put it through a meat cutter. Mix with enough Salad Dressing (see recipe) to make it quite moist but not sloppy. Take a china platter, (the size of plate according to the quantity of meat you have), place around the edge curled parsley previously washed and dried, next to the parsley a row of hard boiled eggs sliced, then heap your meat in an oblong mound in the center. This makes a pretty dish and uses up bits and pieces of meat that could not otherwise be utilized.

If preferred you can cut the eggs in halves, take out the yolks and mix them with the chopped ham, then fill the whites with the ham. Use these to garnish with instead of the sliced eggs.

LOBSTER SALAD.

Lobster, 1 can,	Red Bell Pepper, 1 heaping
Hard Boiled Eggs, 4,	teaspoon,
Vinegar, $\frac{1}{2}$ cup,	Head Lettuce, 1 cup,
Bottled Salad Dressing, 1 cup.	

Pick the nice part of the lobster from the membrane and oil, and shred it. Dice the eggs; chop the pepper fine, then measure. Take the white, crisp part of head lettuce, cut in small pieces, then measure. Place lobster, eggs, lettuce and pepper in a dish, add the vinegar and Salad Dressing, and toss up with a fork.

Serve on Lettuce Leaves. Capers may be used the same as in Shrimp Salad.

OYSTER SALAD.

Oysters, 1 pint,	Hard Boiled Eggs, 3,
White Crisp Celery, 1 pint,	Salt, to taste,
Water, 1 cup,	Pepper, to taste,

Mayonnaise Dressing.

Measure the oysters without the liquor, then add water, salt, pepper, and cook until the edges curl, (about as you would for a stew), then set by to cool. When perfectly cold, cut the oysters in small pieces. Cut the celery in $\frac{1}{2}$ inch pieces and dice the eggs. Place oysters, celery and eggs in a dish and strain over them $\frac{1}{2}$ cup of the liquor the oysters were cooked in; toss it up with a fork and pour in your salad dish. Then place on top the Mayonnaise Dressing. If preferred, take 1 large cup of the Bottled Salad Dressing, add 3 heaping tablespoons of whipped cream, stir up gently and place over the salad. This is very nice. In the absence of cream that will whip, use plain cream. When no Mayonnaise is at hand and oil is liked, stir together 3 tablespoons of oil and 2 tablespoons of vinegar and mix it through the salad before putting on the Dressing with the whipped cream. It will resemble Mayonnaise. Garnish with Celery or Lettuce.

POTATO SALAD No. 1.

Cold Boiled Potatoes, 1 qt.,	Raw Egg, 1,
Hard Boiled Eggs, 3,	Butter, 1 tablespoon rounded,
Onion, to suit the taste,	Mustard, 1 teaspoon,
Sour Cream, 1 cup,	Salt, 1 teaspoon,
Vinegar, 1 cup,	Celery Seed, 1 teaspoon.

Put vinegar, cream, butter and salt in a pan on the stove. Beat the egg and add the mustard wet with a little cold water, then stir this into the mixture on the stove and boil a little while; then strain and add the celery seed. Dice potatoes, then measure. Dice eggs; chop or cut fine the onion. Put in a salad dish a layer of potatoes, a layer of eggs, a little onion, then a layer of potatoes, alternating until all are used. Pour over this the dressing. If preferred you can use fresh celery instead of celery seed, by cutting it fine and sprinkling it between the layers of potato and egg. If vinegar is too sour weaken it with a little water. It is better if made the day before using.

POTATO SALAD No. 2.

Cold Boiled Potatoes,	French Salad Dressing,
	Mayonnaise Dressing.

Peel and boil or steam potatoes until just done and no more. Let them get perfectly cold, then dice them. Mix with French Salad Dressing and let stand until ready to serve, (an hour or longer), then mix with Mayonnaise Dressing No. 1.

HOT POTATO SALAD.

Sliced Potatoes, 3 pints,	Sinclair's Fidelity Bacon, 3
Medium Sized Onions, 4,	slices,
	Flour, 1 tablespoon,
	Vinegar, 1 cup.

Salt potatoes when boiling. When cold, slice rather thin. Place a layer of potatoes in a dish, then a layer of finely chopped onions, then potatoes, alternating until the dish is full. Slice (Sinclair's Fidelity) bacon very thin, cut in small pieces and fry in a spider until crisp and brown, then stir in the flour, then

add the vinegar and pour this hot dressing over the potatoes. Serve hot. This is very nice. If vinegar is very strong reduce it with a little water.

SWEET BREAD SALAD.

Sweet Breads, 1 pint,		Vinegar, 4 tablespoons,
Cucumbers, 1 pint.		Salt, 1 teaspoon,
Salad Oil, 4 tablespoons.		White Pepper, 1-2 teaspoon.

Boil sweet breads about $\frac{1}{2}$ hour in water slightly salted, then pull off the outside skin and cut in small pieces. Peel and dice cucumbers. Have sweet-breads and cucumbers cold, mix them together tossing lightly with a fork, then pour over them the oil, vinegar, salt and pepper mixed together. If preferred, use the Bottled Salad Dressing instead of the Dressing given in this recipe.

SALMON SALAD.

Salmon, 1 can,		Hard Boiled Eggs, 3,
Large Cucumber, 1,		Bottled Salad Dressing.

Turn out a can of salmon, pick out and shred the nice parts omitting the membrane and oil. Place in a dish, add the cucumber cut in small pieces or diced which looks nicer, then add the eggs diced, and pour over this enough dressing to thoroughly wet it; toss up together with a fork. A little of the Red Bell Pepper chopped fine may be added according to taste; 2 medium sized cucumbers may be used instead of 1 large one. Keep in cool place until served.

SARDINE SALAD.

Sardines,		Pepper,
Celery,		Vinegar,
Salt,		Mayonnaise Dressing.

Cut celery into inch lengths, season highly with salt, pepper and vinegar. Heap on a dish and lay sardines about base of pile. Pour good Mayonnaise Dressing over it.

SHRIMP SALAD.

Shrimps, 1 pint,	Red Bell Pepper, 1 teaspoon,
Cucumbers, 2-3 pint,	Salt, 1-2 teaspoon,
Vinegar, 3 tablespoons,	Mayonnaise Dressing, 1 cup.

Pick the shrimps carefully from the shells and break up in small pieces; if canned shrimps are used prepare the same way. Peel and dice fresh cucumbers, or if you cannot get them use white, crisp celery. Place the shrimps and cucumbers in a dish and add the finely chopped red bell pepper, salt and vinegar, stir all together and pour in your salad dish, then place on top the Mayonnaise Dressing. Instead of the Mayonnaise, you can use 1 cup of either the Butter Dressing or the Bottled Salad Dressing and add 2 tablespoons of whipped cream. If desired, the oil can be used with the latter dressings by stirring 2 tablespoons with the vinegar before adding the vinegar to the salad. Capers may be used instead of the red bell pepper, by strewing 1 tablespoon of whole capers over the top after the salad is prepared and placed in the dish.

Garnish with Lettuce. This is considered the most delicate of Fish Salads.

TOMATO SALAD No. 1.

Tomato Juice, 1 pint,	Salt, $\frac{1}{4}$ teaspoon,
Medium Sized Onion, 1,	Pepper, $\frac{1}{4}$ teaspoon,
Bay Leaf, 1,	Parsley, 1 sprig,
Gelatine, 1 heaping tablespoon.	

Pour a can of tomatoes in a sieve (or use fresh ones) and press gently with a spoon to get out the juice. Slice the onion, add tomato juice, bay leaf, parsley, salt, pepper, and cook 10 minutes, then strain. Add the hot gelatine which you have previously soaked in enough cold water to cover it and then set dish in hot water to dissolve it. Dip in moulds wet in cold water and cool. Serve on a Lettuce Leaf with Mayonnaise Dressing, or Bottled Salad Dressing with a little whipped cream added to it.

TOMATO SALAD No. 2.

Tomatoes,		Head Lettuce,
		Mayonnaise Dressing.

Scald and peel solid, ripe, tomatoes and set in refrigerator until very cold. Separate head lettuce, wash and place in ice water to crisp. Make a Mayonnaise Dressing or use one of the other salad dressings with whipped cream. When ready to serve, drain the lettuce leaves, place one in each individual dish, then on this place 1 tomato; if too large cut in half, then on one side place 1 tablespoon of salad dressing. This makes a delicious and attractive dish.

BUTTER SALAD DRESSING.

Butter, 1 cup,		Raw Yolks of Eggs, 6,
Vinegar, $\frac{1}{2}$ cup,		Cayenne and White Pepper,
Thin Sweet Cream, 1 cup,		1-3 level teaspoon,
		Salt, $\frac{1}{2}$ level teaspoon.

Boil vinegar and butter together in a deep sauce pan. Beat yolks light and pour over them gradually boiling vinegar and butter still beating. Place mixture on fire and beat until it begins to thicken, then pour cream in slowly and continue beating until it looks like cream or boiled custard. It must not boil or it will curdle. Add salt and pepper and beat in a pan of ice water until cold.

BOTTLED SALAD DRESSING.

Vinegar, $1\frac{1}{2}$ pints,		Raw Yolks of Eggs, 12,
Butter, 1-3 teacup,		Mustard, 1 heaping tablespoon
Sugar, 1 teacup,		Salt, 1 level teaspoon.

Let the vinegar and butter come to a boil. Beat sugar and yolks of eggs together; add the mustard (which has been made into a smooth paste with a little cold water) then salt. Stir this mixture into the boiling vinegar and stir constantly until it thickens but do not let it boil. Strain through a wire sieve, put in bottle or fruit jar and keep in a cool place. It will keep for weeks. When wanted for use it is nice to add a little sweet cream or

whipped cream and it is nice for any kind of salad, cabbage or lettuce. It is convenient to use up the yolks of eggs when making white cake.

FRENCH SALAD DRESSING.

Salad Oil, 3 tablespoons,		Grated Onion, 1 tablespoon,
Vinegar, 2 tablespoons,		Salt, $\frac{1}{4}$ level teaspoon,
White Pepper, to taste.		

Stir oil and vinegar together and beat with a fork until thick and creamy, then add the other ingredients.

MAYONNAISE DRESSING No. 1.

Salad Oil, 12 tablespoons,		Mustard, 1 level teaspoon,
Vinegar, 2 tablespoons,		Pulverized Sugar, 1 level tea-
Lemon Juice, 2 tablespoons,		spoon,
Yolks of Eggs, 2 tablespoons,		Salt, $\frac{1}{2}$ level teaspoon,
Cayenne Pepper, 1 pinch.		

Mix together the yolks of eggs, mustard, sugar, salt, pepper and beat. Add the oil, 1 teaspoon at a time until all is used. Then add 1 teaspoon of vinegar, then 1 teaspoon of lemon juice, then 1 teaspoon of vinegar and so on, until vinegar and lemon juice are all used.

MAYONNAISE DRESSING No. 2.

Raw Yolks of Eggs, 4,		Salt, 2 level teaspoons,
Hard Boiled Yolks of Eggs, 2		White Pepper, 1 level teaspoon
Salad Oil, 4 tablespoons,		Made Mustard, 1 teaspoon,
Vinegar, 2 tablespoons. . .		

Put all of the yolks of eggs in a soup plate and beat well, then stir in the oil by degrees. When thoroughly mixed, introduce gradually the salt, then the pepper, then the mustard; (adding the salt earlier coagulates the albumen of the eggs): the made mustard is dry mustard wet smooth with vinegar or water. Add gradually the vinegar. Should it curdle, place on ice 30 minutes then stir until smooth. For making both of the Mayonnaise Dressings, have the ingredients very cold, also soup

plate and silver fork used in putting them together. Always stir in the same direction. When finished it should be thick and smooth. It is very nice to add 2 heaping tablespoons of whipped cream.

DRESSING FOR COLD SLAW.

Flour, 1 heaping tablespoon,	Boiling Water, $\frac{1}{2}$ cup,
Vinegar, 1 tablespoon,	Melted Butter,
Pulverized Sugar, $\frac{1}{2}$ teaspoon,	Salt,
Mustard, $\frac{1}{2}$ teaspoon,	Pepper.

Take flour and enough melted butter to mix it smooth. Then add boiling water, sugar, mustard, vinegar and a little salt and pepper or Hungarian Paprica.

Vegetables

ASPARAGUS.

Wash and lay in a broad stew pan (without cutting) stalks of asparagus, as much as you require. Put on water to just cover and cook until tender, about $\frac{1}{2}$ hour; then drain off water and carefully lift out the asparagus on a platter and pour Drawn Butter (see recipe) over it, enough to cover well. Serve hot.

ASPARAGUS ON TOAST.

Cut the asparagus stalks in pieces 1 inch in length. Wash and cook in small quantity of water until tender, then add milk to cover. Use the proportion of 1 tablespoon of butter and $\frac{1}{2}$ tablespoon of flour to 1 pint of milk. Cream the butter and flour together, then stir it in the asparagus after the milk is hot, add salt and pepper to taste and pour over slices of buttered toast. 1 cup of cream added before dishing is an improvement.

BAKED BEANS.

Pick over, wash and put to soak over night 1 quart white beans in cold water. Drain off water, add fresh water and par-boil about 30 minutes. Take out of this water and place in bean crock. Wash and score by cutting across the rind both ways with a sharp knife $\frac{1}{2}$ pound (Sinclair's) salt pork. Place on top of beans or down in beans. Add 1 tablespoon molasses, 1 teaspoon salt, then fill the jar with hot water. Set in moderate oven and bake all day or several hours, adding hot water 2 or 3 times during the baking as it cooks out. Toward the last let it dry out so they will be moist and creamy. If liked sweeter and browner, use more molasses and bake longer. If desired to bake longer, par-boil 15 minutes instead of 30. Can be re-heated at any time by setting jar in oven. If your bean pot is not covered, use an old plate or tin to cover with until nearly done, then remove cover and let brown. Serve with brown bread.

CREAM CAULIFLOWER.

Take a medium sized head and lay in salt water, to cover, an hour or so; have the water pretty salty; leave the head whole, tie it up in a piece of cheese cloth and cook about 10 or 15 minutes until tender; try with a fork; it wants to be done but not soft enough to mash; take out and let cool, then break apart the little heads and if some are too large cut them; place in dish or pan near the stove and make the cream dressing as follows. Take a small stew pan and measure in 1 heaping tablespoon of flour and 1-3 cup of butter; stir this to a smooth paste, then pour on this 1 pint boiling water; let cook a few minutes; add 1 small cup of sweet cream and pour over the cauliflower. If not ready to serve, stand the dish in a pan of hot water. This is a very delicate and delicious dish.

SCALLOPED CORN.

Fresh Corn, 1 pint,
Milk, 1 pint,
Salt, $\frac{1}{2}$ teaspoon,

Cracker Crumbs, 1 heaping
tablespoon,
Eggs, 1.

Cut corn from cob by cutting half way through grain and then scraping balance off with sharp knife so it will be fine. Add milk, beaten egg and salt. Grease baking dish with butter. Sprinkle in 1 heaping tablespoon cracker crumbs. Pour in corn mixture, sprinkle a few crumbs over top, add a few pieces butter and bake $\frac{1}{2}$ hour. Serve in dish it is baked in. This is very nice. If canned corn is used, proceed as above.

EGG PLANT.

Pare and cut in slices $\frac{1}{2}$ inch thick. Sprinkle with salt, cover and let stand for an hour. Rinse in cold water. Wipe each slice dry and dip first in beaten egg and then in rolled cracker or bread crumbs. Season with salt and pepper and fry in butter.

MACARONI AND CHEESE.

Break 1 pint macaroni into inch lengths. Place in stew pan with enough cold water to cover and cook until tender.

about $\frac{1}{2}$ hour. Grate 1 cup cheese or cut in small pieces if too new and rich to grate. Take a baking dish, grease with butter and put in a layer of macaroni, then one of cheese, a few bits of butter, (using 2 tablespoons to this amount) then macaroni, cheese and butter until dish is full. Pour in milk to just cover. Strew over the top $\frac{1}{2}$ cup cracker crumbs and bits of butter. Bake $\frac{1}{2}$ hour, having it brown on top.

OYSTER PLANT.

Scrape and cut in pieces $\frac{1}{2}$ inch thick and throw in cold water to keep it white. Wash out and cook in clear water until tender, about $\frac{1}{2}$ hour. Drain off the water and add for 1 pint of vegetable, 1 quart milk. Cream 1 desertspoon each butter and flour and stir into vegetable, adding salt and pepper to taste. Serve hot. This vegetable has an oyster flavor, is cheap and nice for a change.

CREAMED ONIONS.

Peel and throw in cold water medium sized white onions, wash out and cook in water to cover. Add 1 teaspoon salt for 3 pints onions. When tender, pour off the water and add 1 pint milk. Cream together 1 heaping tablespoon butter and 1 heaping teaspoon flour. Stir this in the onions very carefully so not to mash them. If not salt enough, add more and a dash of pepper. They are delicious and very white.

GREEN PEAS.

Procure peas as fresh as possible and of a good variety, cook by the following process and you will have a delicious dish. For 1 quart shelled peas, put in a stew pan a piece of butter as large as an egg. When melted (not browned) pour in your peas and add 1 teaspoon a little heaping sugar and 1 level teaspoon salt. Stir with large spoon until they turn a bright green, then pour on enough boiling water to cover, not too much as a littel can be added white cooking. There should be about a cup of juice on them when done. Cover and cook until tender. If good, they will look a little shriveled. Put in a good half cup sweet cream.

A poor quality of peas is much improved by cooking in this manner. The cream should be omitted if to be served with lamb.

BAKED POTATOES.

Cut potatoes in halves, lengthwise, spread with butter, dust with salt and pepper and lay on each half a thin slice of cheese. Place in pan and bake in hot oven until soft.

STUFFED POTATOES.

Bake large potatoes until done. Cut a cap from the top of each and scrape out inside carefully and mash soft with butter and milk. Mince chicken or giblets of chicken, then season with salt and pepper and stir in the potatoes with beaten yolk of an egg. Heat this in a sauce pan until very hot, then fill the skins, replace the tops and set in the oven for 3 minutes.

HASHED BROWN POTATOES.

Stir together 1 quart cold cooked potatoes chopped rather fine, 1 level teaspoon salt, $1\frac{1}{2}$ teaspoon pepper and 1 teaspoon minced parsley. Place in frying pan 1 tablespoon butter and 1 tablespoon lard, (Sinclair's Fidelity). When smoking hot put in the potatoes. When fried about 5 minutes, stir thoroughly, press down flat and let fry 15 or 20 minutes covered. When ready to serve, slip a knife under the edges to loosen from pan, put a plate over the top and turn upside down. Have it brown on the bottom.

SARATOGA CHIPS.

Peel potatoes and slice very thin. Let lay in cold water several hours or over night. Wash out of water and lay on a cloth to drain. Pat them with the cloth to dry thoroughly. Have a kettle $\frac{1}{2}$ full of prepared fat (see recipe) or use Sinclair's Fidelity lard. When boiling hot, throw in a few slices of potato at a time, stirring around so they will not cook together. If you put in too many it will cool the lard (Sinclair's Fidelity) and they will not brown. Fry about 10 minutes or until they seem tender. If the lard (Sinclair's Fidelity) is hot enough they will crisp after taking out. Sprinkle with salt while hot. A little

practice will soon enable you to make them just right. They can be made any time and set in the oven to heat when wanted.

CREAMED POTATOES.

Diced Potatoes, 3 pints,	Flour, 1½ heaping tablespoons
Milk, 1½ pints,	Butter, 1 heaping tablespoon,
Cream, ½ cup,	Salt, to taste,
Parsley, 1 teaspoon,	Pepper, to taste.

Pare and boil or steam potatoes, not too soft, just done. When cold, dice them. Place milk in double boiler and when hot add butter and flour previously creamed together. Stir until thick. Add potatoes, minced parsley, salt, pepper and cream. Serve hot.

LYONNAISE POTATOES.

Boil potatoes and when cold peel and dice. Slice 1 onion and fry in 2 tablespoons drippings or butter to a light brown, then add 1½ quarts diced potatoes, 1 level teaspoon salt and ½ teaspoon white pepper. Fry about 10 minutes and add a little minced parsley. Stir and serve hot.

SCALLOPED POTATOES No. 1.

Potatoes, 1 quart,	Butter, 1 tablespoon (a little
Milk, 1 cup,	heaping).
Flour, 1 teaspoon,	Salt, ½ teaspoon,
	Pepper, ¼ teaspoon.

Pare and cook the potatoes, then dice them and place in baking dish; boil the milk thickened with the flour wet smooth with cold milk; add the butter, pepper and salt; pour this over the potatoes; cover top with cracker crumbs and a few bits of butter; bake 20 minutes. For a change, strew some grated cheese over the top with crackers.

SCALLOPED POTATOES No. 2.

Pare and slice thin the desired quantity of potatoes; let lie in cold water an hour or so; drain on cloth, then place a layer of

potatoes in dish, sprinkle with salt, pepper, a little rolled cracker and a few bits of butter; then another layer of potatoes and seasoning, and so on until the dish is full. Pour in sweet milk so you can see it but not quite cover them. Cover the top with cracker crumbs and bits of butter and bake 1 hour.

TO COOK OLD POTATOES.

Old potatoes can be made to look like new ones by changing the water 3 times while cooking, adding cold water each time. When tender, drain and make cream gravy same as for new potatoes.

FRICASSEED SWEET POTATOES.

Pare small sweet potatoes (if large, cut in two once or twice) and throw in cold water or they will turn black. For about 2 quarts of the potatoes use 1 heaping tablespoon of brown sugar, 1 teaspoon a little heaping of salt and $1\frac{1}{2}$ pints of water (very dry ones may require a little more water), cover close and cook until you can puncture them with a fork, then add $\frac{1}{2}$ cup of butter. Be very careful not to cook until too soft. Now set them back on the range where they will brown slowly. If there should be too much water when done, do not pour it off, but remove cover and let it simmer on top of the stove and they will soon stew dry. A good way to do is to put them on a little early, allowing 1 hour for the process. You cannot hurry them or they will burn. The under pieces can be lifted up to the sides so the top ones can brown too. If they stew dry before tender, add a little more hot water. A little practice will soon enable you to get them just right, then you will have a dish fit for a king. They are also economical in that the small potatoes that are too small to bake are just as nice. Any that are left over can be fried alone or mixed with white ones and fried.

SCALLOPED SQUASH.

Squash, 2 cups,

Milk, $\frac{1}{2}$ cup,

Bread Crumbs, $\frac{1}{2}$ cup,

Melted Butter, 1 tablespoon.

Eggs, 2,

Salt, to taste,

Pepper, to taste,

Cook squash, rub through a sieve and then measure. Add to

this the beaten eggs, butter, milk, salt and pepper and stir thoroughly and pour into a buttered baking dish. Put crumbs over top and bake $\frac{1}{2}$ hour. Then remove cover and brown lightly. Send to table in the baking dish.

Cold boiled squash can be utilized as above.

SCALLOPED TOMATOES.

Grease a baking dish with butter and then put in a layer of tomatoes previously peeled and sliced, a sprinkling of salt and pepper, then fine bread or cracker crumbs and a few pieces of butter. Use about $\frac{1}{2}$ as much crackers as tomatoes. Put in another layer of tomatoes and continue until dish is full. Finish with crumbs placing bits of butter on top. Bake $\frac{1}{2}$ hour. Serve in the dish it is baked in. Canned tomatoes may be prepared in the same way.

STUFFED TOMATOES.

Take ripe, smooth tomatoes, about medium size, cut round hole out at the stem and with a teaspoon scrape out part of the inside, say about $\frac{1}{2}$. Take 1 cup fine bread crumbs for 8 tomatoes, 1 tablespoon melted butter, a little salt and pepper. Mix the seasoning in the crumbs and moisten with a little sweet cream and fill cavity in tomatoes rounding full. Place in a pan and add $\frac{1}{2}$ cup water and a few bits butter. Set in a hot oven and bake 20 or 30 minutes. Do not let them get too soft. Dish in individual dishes, dipping some of the juice from the pan over each one. Any kind of seasoning that is liked may be added to the ingredients.

CREAMED TURNIPS.

Peel and cut in dice good, sweet turnips. Cook in small quantity water until tender. Pour off the water and add milk to just cover. Cream 1 tablespoon butter and 1 teaspoon flour together. (This for 1 quart turnips). Stir in the milk, stirring until it thickens, add salt and pepper to taste and a pinch of sugar. For mashed turnips, peel and slice and cook until the water is all cooked away if possible instead of pouring off. When tender, mash and season with butter, pepper and salt and a little sweet cream.

ening into flour with chopping knife until well mixed. Add just enough water to hold paste together.

PIE CRUST No. 2.

Flour, $1\frac{1}{2}$ pints,		Salt, $\frac{1}{2}$ teaspoon,
Lard, (Sinclair's Fidelity), $\frac{1}{2}$ pint,		Sugar, $\frac{1}{2}$ teaspoon.
		Sugar, $\frac{1}{2}$ teaspoon.

Have the lard (Sinclair's Fidelity) very cold, mix lightly through the flour with salt and sugar. Then pour in ice water enough to wet most of the flour, leaving a good $\frac{1}{2}$ cup of lard (Sinclair's Fidelity) and flour crumbs. Take out on the board what you have mixed together, handling it as little as possible, just enough to get it in shape to roll out. For the under crust, roll out large enough to cover the edge of pie tin. Put in your filling. Roll out top crust and place $\frac{1}{2}$ of the crumbs left from your crust on this and roll again until the desired thickness. This makes the crust flaky and tender. Wet the edge of the first crust with the fingers dipped in cold water, place on the top crust, press down closely, and finish with a cloth as directed in cherry pie. This quantity of crust will make 2 medium sized pies. If a richer crust is desired, use a little more lard (Sinclair's Fidelity). If more crust is mixed than is used, place in a bowl, cover with a damp cloth and set in ice box. It will keep 2 or 3 days.

APPLE PIE.

Pare and slice thin, tart apples, enough to fill rounding full deep pie tin, lined with crust; strew on 1 small cup of sugar, add about 3 tablespoons water, 1 level teaspoon cinnamon and a few small bits of butter; place on crust and proceed same as berry pie; bake in moderate oven until crust is light brown and apples seem done. Serve with good cheese.

BANANA PIE.

Line a deep pie tin with good pie crust, (see recipe), letting it come up well around the edge. Bake. When cool, peel and slice enough bananas to fill it rounding full; sprinkle over the

top about $1\frac{1}{2}$ cup powdered sugar. Cut in pieces like other pies, and place on each piece whipped cream. Very nice and easily made.

BANANA CREAM PIE.

Line pie plate with crust and rim. Fill with sliced bananas. Beat the yolk of 1 egg with 1-3 cup sugar. Add 1 teaspoon orange extract and 1 cup cream or rich milk. Pour this over bananas and bake. Cover with a meringue made of the whites of 3 eggs beaten stiff with 3 tablespoon powdered sugar and flavor with orange extract.

BLACKBERRY PIE.

Proceed same as in Black Raspberry Pie, using blackberries instead of raspberries.

BLUEBERRY PIE.

Pick over carefully and wash fresh blueberries, enough to fill pie tin an inch deep; strew on 1 small cup of sugar, 2 table-spoons vinegar and $1\frac{1}{2}$ cup water; place on top crust and proceed same as other berry pies.

CHERRY PIE.

Make a crust, (see recipe), roll and place in rather deep pie tin; pit the cherries; fill the tin nearly full and strew on 1 cup of sugar; wet the edge with cold water; place on top crust and pinch down closely around the edge. Take a strip of white muslin (old will do) about $11\frac{1}{2}$ inches wide, dip in cold water, squeeze dry, and holding it with one hand, with the other hand stretch it around the edge as tightly as possible, pressing it smooth on the crust and underneath. After the pie is baked remove the cloth carefully. This is the only sure way I have ever found to keep the juice from stewing out in the oven, and all housekeepers know what a mess that makes, besides spoiling the pie.

CHOCOLATE PIE.

Yolks of Eggs, 4,		Milk $1\frac{1}{2}$ pints,
Chocolate, 3 heaping table-		Corn Starch, 2 heaping table-
spoons,		spoons,
Sugar, 3 heaping tablespoons.		

Line tins with crust (see recipe), and bake for the shells. Place milk in double boiler and wet corn starch smooth with a little cold milk. Separate eggs and beat yolks with sugar and add to the corn starch. Stir this into the hot milk. Grate chocolate and wet smooth with hot water and add to the mixture, stirring until thick. Fill the shells.

FROSTING.

Whites of Eggs, 4,		Sugar, 2 heaping tablespoons.
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Beat whites to a stiff froth and add sugar. Spread on top of pie and brown lightly in oven. This will make 2 pies.

COCOANUT CREAM PIE.

Break 3 eggs in a dish, leaving out the whites of 2; add to these 2 heaping tablespoons of sugar and beat; then add $1\frac{1}{2}$ pints of rich milk. Pour in deep pie tin lined with pie crust, and strew in 2 tablespoons of cocoanut. Bake until crust is done and custard set. Beat the 2 whites to a stiff froth, adding 1 heaping tablespoon of sugar and a few drops of rose or orange to flavor. spread on top and strew with sugar and cocoanut. Set in the oven and brown lightly. Serve cold.

CRANBERRY PIE.

Pick over and wash the berries; add 1 quart of water to 1 of berries; stew in granite kettle 20 or 30 minutes; add $1\frac{1}{2}$ cup of sugar and let boil up, remove and let cool; line shallow pie tin with pie crust or puff paste, dip in the cranberries an inch or so thick, then roll out crust and cut in $\frac{1}{2}$ inch strips, twist them and lay across the pie both ways to form diamonds or squares; bake quickly so the crust will be crisp.

CURRANT PIE.

Currants make nice pie when full grown, just before turning ripe, or if preferred use ripe ones. Stem, wash and fill pie tin about an inch thick; strew on 1 cup sugar and 1-3 cup water; put on top crust and proceed same as berry pie.

PLAIN CUSTARD PIE.

To 3 eggs beateu with 2-3 cup of sugar add 1 pint rich sweet milk. Line deep pie tin with crust, fill with the mixture, grate nutmeg over the top and bake in moderate oven. Too long or too fast baking will make it watery.

GOOSEBERRY PIE.

Stem and wash enough berries to fill pie tin lined with crust; strew on 1 cup sugar and about 1-3 cup water; this with the sugar and juice of the berries generally makes the pie juicy enough; put on top crust and proceed same as other berry pie. Full grown, partly ripe, wild gooseberries do not take as much sugar as tame ones and are finer flavored; they are also nice canned for winter use. Bake the pie a little longer than the raspberry pie.

TWO CRUST LEMON PIE.

Line pie tin with crust, (see recipe.) Put in crust first 1 cup sugar and then the grated yellow of 1 large lemon. Do not get in any of the white. Then peel off the white rind close to the pulp, slice very thin, place these over sugar and strew over it a very scant $\frac{1}{2}$ cup flour, 1 tablespoon butter cut in small pieces, add 1 cup cold water and place on the top crust, securing edges closely as directed for other pies. Bake in rather hot oven until light brown. It will cook together like jelly and be very nice.

LEMON CREAM PIE No. 1.

For the shells make a Pie Crust, (see recipe), roll, place in a deep pie tin letting it come up well around the edge to form a

rim and bake in a quick oven, then put in the following filling:

Lemons, 2,	Eggs, 3,
Sugar, $1\frac{1}{2}$ cups,	Flour, 2 heaping tablespoons,
Water, 2 cups,	Butter, 1 teaspoon.

Grate the yellow rind of the lemons (being careful not to get in any of the white or it will be bitter), and squeeze out the juice. Stir sugar and flour together, then add the beaten yolks of eggs, beat this thoroughly, then add juice and grated rind of the lemons, water and butter. Place this in a double boiler and cook until thick, stirring often. When cool, pour in shells. Beat the whites of eggs to a stiff froth, then add 2 tablespoons sugar and spread over the top and set in oven until a delicate brown. This makes 1 large, thick pie or 2 small ones.

If preferred, the filling can be put in before the crust is baked, then bake. I like the former best.

LEMON CREAM PIE No. 2.

Lemons, 1,	Eggs, 3,
Sugar, 1 coffee cup,	Flour, 1 heaping tablespoon,
Water, 1 coffee cup,	Melted Butter, 1 tablespoon.

Proceed the same as in Lemon Cream Pie No. 1. If the lemons are small use 2. This makes 1 medium size pie. Both of these recipes are very nice.

ORANGE PIE.

Stir together 1 coffee cup of sugar and 1 heaping tablespoon of flour, then add the yolks of 3 eggs well beaten, 2 tablespoons of melted butter, the juice of $\frac{1}{2}$ lemon, the juice of 2 oranges and the grated rind of 1. Line a deep pie tin with crust, (see recipe), letting it come up well around the edge, pour in the mixture and bake in a quick oven until the crust is a light brown and the filling like custard. Remove from oven. Beat the whites of the eggs to a stiff froth, then add 2 tablespoons of sugar and beat again, then spread over the top and set in oven until a light brown. Serve cold. This quantity makes 1 large pie or 2 small ones.

PEACH PIE.

Peel and cut in small pieces good ripe peaches; place in deep pie tin lined with crust (see recipe), about level full; strew on 1 cup of sugar and small $\frac{1}{2}$ cup of water; place on top crust and finish same as berry pie; bake in moderate oven until crust is brown.

PIEPLANT PIE.

Peel or scrape the outside of the stalks of the pieplant, cut in $\frac{1}{2}$ inch pieces, pour on boiling water and let stand while you make the crust. Line deep pie tin with crust, drain the water from the pieplant and fill the crust rounding full, then add 1 heaping teaspoon flour, 1 cup "C" sugar, a few small bits of butter and 3 tablespoons of water; wet the edge, place on top crust and finish same as berry pie; bake in rather hot oven until a nice brown.

PINEAPPLE PIE.

Sugar, 1 cup,	Butter, $\frac{1}{2}$ cup,
Sweet Cream, 1 cup,	Eggs, 5,
1 Pineapple of medium size or 1 can chopped fine. (Grated pineapple can be used).	

Beat the butter and sugar to a cream; add the yolks, then the other ingredients, reserving the whites. Bake with one crust and when done beat the whites to a stiff froth with 2 heaping tablespoons of sugar and spread over the top. Brown lightly in the oven. This will make 2 pies and are delicious.

PUMPKIN PIE.

Peel and cut in pieces a Boston Marlow Squash (pumpkin can be used if preferred). Stew until tender in a closely covered kettle, using 1 quart of water to a medium sized squash. Then mash and let simmer until rather dry. While simmering add $\frac{1}{2}$ cup Orleans Molasses and 1 teaspoon a little heaping of salt.

Then rub through a fruit strainer or sieve. For 1 pie use the following:

Squash, 1 coffee cup,
Sugar, $1\frac{1}{2}$ coffee cup,
Eggs, 2,

Sweet Milk, 1 pint,
Cinnamon, 1 heaping teaspoon,
Ginger, $\frac{1}{2}$ level teaspoon.

Beat sugar and eggs together, then add the other ingredients. Pour into your crust, grate a little nutmeg over the top and bake in a moderate oven. Use a deep pan. Put away in a cool place the squash that is left and it will keep to use another day.

BLACK RASPBERRY PIE.

Make a crust (see recipe) and line deep pie tin, letting it come up over the edge and remain until top crust is put on; fill the tin level full, or rounding full if liked pretty thick, with fresh berries; strew on 1 cup of sugar, wet the edge with cold water, place on top crust, press down closely and trim the edges; then place the cloth around as directed in cherry pie; bake in rather hot oven until crust is a light brown. A little experience will soon teach you.

RED RASPBERRY PIE.

Place red raspberries in crust same as for Black Raspberry Pie; then add 2 or 3 tablespoons of currant juice, 1 cup of sugar and $\frac{1}{2}$ cup of water, and proceed same as with Cherry Pie. The currant juice may be omitted, but it gives a better flavor; the combination is fine.

Prepare the currant juice as for jelly; add 1 pint of sugar to 1 quart of juice and let come to a boil; skim and put in a stone or glass jar. It will keep through the berry season and may be used for pies or sauce. Keep in a cool place. This is the same as used in canning red raspberries, jelly and jam.

MINCEMEAT.

Molasses, (Light Orleans) 1 qt.	Lemons, (juice and grated peel), 3,
Apples, chopped, 5 "	Citron, chopped not too fine, 1 pound,
Vinegar, 1 "	Candied Orange Peel, $\frac{1}{2}$ lb.,
Suet, chopped, 1 "	Candied Lemon Peel, $\frac{1}{2}$ lb.
Seeded Raisins, 2 "	Cinnamon, 2 heaping table- spoons,
Seedless Raisins, 1 "	Cloves, 1 heaping tablespoon,
Sugar, 2 "	Allspice, 1 heaping tablespoon,
Molasses, (Light Orleans, 1 qt,	Mace, 1 heaping tablespoon.
Fruit Juice, 1 quart,	
Jell, 1 cup,	
Spiced Fruit Syrups, 1 pint,	

Mix all the above thoroughly.

Eight pounds neck of beef cooked slowly. Let it simmer down so there is not much water when done. Let stand in the juice until cold. Take up and set by until next day. Chop fine, then measure. Pare apples, chop and measure. This will make 3 gallons. Keep in a cool place in a stone jar. Freeze if possible. It will not ferment as when mixed with cider. The lemons can be added when the pies are baked, or omitted. If too thick, when using thin with cider, fruit juices or sweetened vinegar and water. Brandy can be added if desired. Mincemeat is nice canned. Make boiling hot and seal up in fruit jars, then some cold day late in the spring, make your pies and you will find them delicious.

TO PREPARE ELDERBERRIES FOR PIES.

Take 7 pounds berries, 3 pounds sugar and 1 pint good vinegar and boil all together until the syrup is rich and thick. They may be used immediately or canned.

Puddings, Pudding Sauces and Deserts

NOTE ON DESERTS.

The lighter deserts, such as ices, ice cream, sherbets, fruit deserts, light puddings, fresh fruits, etc., should be served in hot weather, leaving the rich puddings, mince pies, etc., for winter. Buy a good ice cream freezer, it is money well spent as you can make so many inexpensive deserts which are delicious, superior to what we buy and for 1/3 the price.

My way is to prepare whatever kind I am going to make and put it in the freezer. Place the cover in position, adjust the crank. Have a burlap or grain bag in which put the ice and pound with an ax until in rather small pieces. Pack in the freezer first a layer of ice, then coarse salt, then ice and so on until filled. Use twice as much ice as salt. Turn the handle until it is difficult to move. Wipe off the lid and remove. Pull out the dasher, scrape it off and with a wooden paddle beat cream 5 minutes, pack down smooth and replace cover. Remove cork from outer tub and drain off the water and add more salt and ice and then cover the tub with a piece of carpet and set away until wanted to serve.

Ices and sherbets are easily made and not expensive. Lady fingers, wafers, plain cake, sponge cake or cookies are sufficient for every day to serve with ices, sherbets or ice cream. If for company any of the richer cakes can be used.

APPLE BIRD'S NEST.

Tart Apples,		Baking Powder, 1 teaspoon a
Flour, 1 pint.		little heaping,
Butter, size of a walnut,		Cinnamon,
Sugar,		Water.

Pare, quarter and core enough tart apples to fill rounding full a deep pie tin. For the dough, rub together the flour, butter and baking powder; wet this with water enough to make a soft dough, using a spoon or knife, then spread the dough over the apples with a knife, (as it must be very soft). Bake about $\frac{1}{2}$ the apples with a knife, (as it must be very soft). Bake about $\frac{1}{2}$ a large plate, sprinkle on enough sugar to sweeten, dust a little cinnamon over it and put on a few small pieces of butter. Set in the oven a few minutes, then serve with cream.

APPLE DUMPLINGS.

Make a good biscuit dough, (see recipe). Pare, cut in halves and core, good, tart apples, as many as you wish to make. Take a piece of the dough, enough to cover 1 apple, roll out and place in this $\frac{1}{2}$ apple and in the hole from which seeds were removed place 3 fat raisins, a small bit of butter and $\frac{1}{2}$ teaspoon sugar. Place other half of apple over this piece and press the dough nicely around it like an apple. Place in a wide granite pan greased with butter and when all are made set in rather a hot oven. In about 20 minutes or when the dough is raised and just right to brown, pour over them $\frac{1}{2}$ cup sugar and 1-3 cup butter dissolved in 1 pint hot water for 8 or 9 dumplings. Cover the pan and place a grate underneath if the oven bakes fast on the bottom. Bake 3-4 hour, letting the fire cool down toward the last. Less time will do if apples cook quickly. The crust should be light but not hard. Serve with cream, sugar and nutmeg mixed together for a dip.

APPLE SNOW.

Large Sour Apple, 1,	Pulverized Sugar, 1 teacup,
Whites of Eggs, 2.	

Peel and grate apple. Sprinkle sugar over it as you grate, to keep it from turning dark. Add the whites of eggs beaten to a stiff froth and beat it constantly for $1\frac{1}{2}$ hour. When beaten light serve with cream.

TO SERVE BANANAS.

Peel and slice 8 bananas. Squeeze over them the juice of 1 lemon. Add 1 teaspoon water and $\frac{1}{2}$ cup powdered sugar.

COCOANUT CUSTARD.

Eggs, 2,	New Milk, $1\frac{1}{2}$ pints,
Sugar, 2 heaping tablespoons,	Cocoanut, $\frac{1}{2}$ teacup,
	Butter, a few small bits.

Beat eggs and sugar together, then add milk. Pour in a dish or pan, strew the cocoanut over the top, then the butter. Set dish in pan $\frac{1}{2}$ full of hot water and bake until the custard is thick or set; (you can try it with a knife); too long or too rapid baking makes any kind of custard watery.

CUP CUSTARD.

Eggs, 7,	New Milk,
Sugar, 1 cup,	Nutmeg.

Beat the eggs and sugar together, then add enough milk so the mixture will fill 8 cups. Grate nutmeg over the top of each cup. Set the cups in a long dripping pan $\frac{1}{2}$ full of hot water and bake in a moderate oven, as they are more delicate not to brown. As soon as the custard is set remove. When cold serve in the same cups. When baking white cake you can use the yolks of eggs for this custard, allowing 6 or 7 yolks and 1 whole egg to 8 cups. Proceed the same. It is delicious and agrees with people who cannot eat custard made any other way.

CORN STARCH BLANC MANGE.

Sweet Milk, 1 quart,		Corn Starch, 2 heaping table-
Eggs, 2,		spoons,
Sugar, 1 heaping tablespoon.		

Heat milk on stove. Beat sugar and eggs together, then add corn starch dissolved in a little water. When milk comes to a boil stir in the above mixture. When thick, pour in cups or moulds which have been wet in cold water (to prevent sticking). Serve cold with sweetened cream flavored with vanilla. A few canned blackberries, raspberries or strawberries placed in the side of the dish with the Blanc Mange before you pour on the cream makes a nice addition.

CHOCOLATE BLANC MANGE.

Milk, 1½ pints,		Corn Starch, 2 heaping table-
Yolks of Eggs, 2,		spoons,
Sugar, 3 heaping tablespoons,		Grated Chocolate, 3 heaping tablespoons.

Grate chocolate and dissolve in a little of the warm milk, then add it to the rest of the milk and put together and serve the same as Corn Starch Blanc Mange.

COTTAGE PUDDING.

Flour, 1 pint,		Melted Butter, 4 tablespoons,
Milk, 1 cup,		Baking Powder, 3 tablespoons,
Sugar, ½ cup,		Eggs, 2.

Beat sugar and eggs together, then add the other ingredients. Bake ½ hour in a buttered pan, like loaf cake. Serve with sweetened cream. If wanted a little nicer, stir in the batter 1 teacup sliced or canned peaches.

CHANTILLY PUDDING.

Sifted Powdered Sugar, 1 cup,	Orange, 1,
Flour, 1 cup,	Baking Powder, 1 teaspoon,
	Eggs, 5.

Grate orange rind and add juice and let stand until you beat yolks of eggs and sugar very light. Add orange juice and beat 5 minutes more. Add whites of eggs beaten to a stiff froth, then baking powder and flour mixed and stir lightly. Turn into a border mould and bake about 30 minutes in moderate oven. Turn out and when cold fill with Charlotte Russe made as follows:

Cream, 1 pint,	Powdered Sugar, $\frac{1}{2}$ cup,
Vanilla, 1 teaspoon,	Gelatine, $\frac{1}{4}$ box.

Soak gelatine in a little cold water and set on the stove to dissolve. Add sugar and flavoring, then cream whipped.

FIG PUDDING.

Figs, 1 pound,	Milk, 1 cup,
Eggs, 3,	Suet, 1 cup,
Nutmeg, 1,	Molasses, 1 cup,
Soda, 1 teaspoon,	Flour, 3 cups.
	Cinnamon, 1 teaspoon.

Chop suet then measure. Cut figs in small pieces. Mix figs, suet and molasses, add flour, milk and spices. Wet soda with 1 tablespoon hot water. Add to the mixture. Lastly add eggs well beaten. Divide in 4 1-pound baking powder cans well greased. Place in steamer and steam 3 hours. Turn carefully out on a plate. Slice and serve hot with any liquid sauce preferred. This is very nice. In cold weather can be kept on hand and used on short notice by placing in steamer to heat through about $\frac{1}{2}$ hour.

GRAHAM PUDDING.

Graham Flour, 2 cups,	Seedless Raisins, 1 cup,
Sweet Milk, 1 cup,	Baking Powder, 2 heaping tea-
Molasses, 1 cup,	spoons.

You can use chopped cooking raisins instead of the seedless raisins. Stir ingredients all together and steam 3 hours. Serve with Strawberry Sauce.

HICKORY NUT PUDDING.

Sugar, 1 cup,	Baking Powder, 2 teaspoons,
Butter, 2-3 cup,	Sweet Milk, 1 cup,
Seedless Raisins, 1 cup,	As much dry cake as milk will
Nut Meats, (chopped), 1 cup,	soak up,
Eggs, 6 yolks or 3 whole ones.	

Cream the butter and sugar; add the other ingredients and enough flour to make soft batter—rather thin. Steam 3 hours in tube pan. Serve with lemon or any sauce you prefer. This is excellent, and any left over can be steamed and used for another dinner.

PRUNE PUDDING.

Prunes, 20,	Whites of Eggs, 6,
Sugar, $1\frac{1}{2}$ cup,	Baking Powder, 1 teaspoon.

Stew prunes and remove the pits. Beat whites of eggs very stiff. Stir ingredients all together lightly. Put in pudding dish, set in pan of hot water and bake $1\frac{1}{2}$ hour. Serve with whipped cream.

PLUM PUDDING.

Flour, 2 cups,	Bread Crumbs, 1 cup,
Suet, 1 cup,	Salt, $\frac{1}{2}$ teaspoon,
Sweet Milk, 1 cup,	Cinnamon, 1 teaspoon,
Molasses, 1 cup,	Cloves, 1 teaspoon,
Dates, 1 cup,	Soda, 1 tablespoon a little
Raisins, 1 cup,	heaping,
Mace, 1 teaspoon.	

Seed and chop raisins, chop dates and suet. Stir ingredients all together and steam $2\frac{1}{2}$ hours. Serve with any kind of sauce.

ENGLISH PLUM PUDDING.

Flour, $\frac{1}{2}$ pound,	Currants, 1 pound,
Suet, 1 pound,	Orange Peel, $\frac{1}{2}$ pound,
Bread Crumbs, 3-4 pound,	Grated Rind of Lemon, 1,
Brown Sugar, 1-4 pound,	Eggs, 5,
Raisins, 1 pound,	Brandy, $\frac{1}{2}$ pint,
	Nutmeg, 1.

Chop suet, seed raisins, wash currants, mince orange peel, beat eggs, then mix all the ingredients together. Boil or steam in moulds 6 hours. When wanted for use steam until thorough hot and serve with Brandy Sauce. This will make 6 pounds.

PLAIN STEAMED PUDDING.

Sweet Milk, 1 coffee cup,	Eggs, 3,
Flour, 2 coffee cups,	Melted Butter, 2 tablespoons,
Sugar, $\frac{1}{2}$ coffee cup,	Baking Powder, 1 tablespoon,
Seedless Raisins, 1 coffee cup,	(heaping)

Beat eggs thoroughly and stir ingredients altogether. Steam 35 or 40 minutes and serve with Wine Sauce.

BAKED PEARS.

Cut in halves, good, ripe pears. Remove cores. Do not peel. Place in broad granite or tin pan. Sprinkle with sugar, about 1 pint for 12 pears. Dissolve 2 tablespoons of any kind of jelly (quince or apple combine nicely with pears), in $1\frac{1}{2}$ pints hot water. Pour in dish with pears, not disturbing sugar, and bake until fruit is tender. Place in fancy dish pouring syrup over fruit and serve cold.

RAISIN PUFFS.

Sweet Milk, 1 tea cup,	Eggs, 2,
Butter, $\frac{1}{2}$ tea cup,	Sugar, 2 tablespoons,
Flour, 2 tea cups,	Baking Powder, 3 teaspoons,
Seedless Raisins, 1 tea cup,	(heaping).

Stir ingredients altogether and put in buttered cups or moulds filling them about $\frac{1}{2}$ full. Set them in a steamer and steam 20 or 30 minutes. Serve with sweetened cream or sauce.

RICH SUET PUDDING.

Flour, 3 cups,	Citron, $\frac{1}{2}$ cup,
Suet, 1 cup,	Figs or Dates, $\frac{1}{2}$ cup,
Sweet Milk, 1 cup,	Cinnamon, 1 teaspoon,
Molasses, $\frac{1}{2}$ cup,	Mace, 1 teaspoon,
Sugar, $\frac{1}{2}$ cup,	Cloves, $\frac{1}{2}$ teaspoon,
Seedless Raisins, 1 cup,	Baking Powder, 2 teaspoons,
Sultana Raisins, 1 cup,	(heaping).

Chop suet fine, seed raisins, cut citron and figs (or dates) in rather small pieces. Warm milk and suet together, then add all the other ingredients and stir. No beating is necessary. Put in buttered tube pan and steam 3 hours, then set in oven a few minutes to dry off. Serve with Brandy Sauce or any warm Sauce. This is very nice and is enough for 4 dinners for a medium size family. Cut out what is needed and steam $\frac{1}{2}$ hour, or until thoroughly hot. Served with different kinds of sauce, it is always handy, especially if company drops in.

PLAIN SUET PUDDING.

A plain but good pudding can be made just like the above, omitting the fruit except 1 cup of raisins or dates, which are cheap, or $\frac{1}{2}$ cup of each. The dough will be rather thin, but is much lighter than if made too stiff.

INDIAN SUET PUDDING.

Corn Meal, 4 cups,	Sour Milk, 1 pint,
Suet, 2 cups,	Soda, 1 teaspoon a little heaping.
Molasses, 1 cup,	
	Salt $\frac{1}{2}$ teaspoon.

Chop suet and stir all the ingredients together. Boil or steam 3 hours and serve with sweetened cream.

STRAWBERRY SHORTCAKE.

Strawberries, 3 quarts,	Lard, (Sinclair's Fidelity, $\frac{1}{4}$
Sugar, $1\frac{1}{2}$ cups,	pint,
Flour, 1 quart,	Salt, 1 level teaspoon.
Cold water,	Baking Powder, 2 heaping tea-
	spoons,
	Soft Butter, 2 level tablespoons.

Sift flour, then measure, add salt and baking powder and sift again; add lard (Sinclair's Fidelity) rubbing it through the flour, then pour in enough cold water to make a soft dough. Sift a little flour on the board, take out dough and divide it into 4 equal parts, then roll out to fit large pie tins. Place 2 layers in each pie tin, spreading the butter between the layers and bake a light brown in a hot oven, about 12 minutes. Have the berries stemmed, and if sandy wash carefully in cold water, then add sugar and mash, stirring the sugar through the berries; it is better to do this sometime before wanted, then set them in the ice chest until wanted for use. While warm, lift off the layers of cake as they will not stick with the butter between them, then spread the berries between the layers and on top; if desired, a few of the large berries may be left whole to place on top. Serve immediately with plenty of cream. If preferred, this recipe may be baked in 2 long pans making 2 layers instead of 4, or make $1\frac{1}{2}$ the recipe according to the number to be served. Red raspberries are very nice to use instead of strawberries.

PEACH SHORTCAKE.

Make the same as Strawberry Shortcake using fresh or canned peaches instead of berries.

TAPIOCA CREAM.

Tapioca, 1 cup,	Eggs, 4,
New Milk, 3 pints,	Sugar, $1\frac{1}{2}$ cup.
	Flavoring.

Soak tapioca about 2 hours in water enough to just cover. Place the milk in a double boiler, pour in the tapioca and cook until it seems soft and clear, about $1\frac{1}{2}$ hour. Beat the yolks of

eggs and sugar together, add to the milk and stir briskly. Pour in dish and when cold flavor with vanilla. Beat whites of eggs to a stiff froth, add 1 tablespoon of sugar and a few drops of rose or orange flavoring. When ready to serve, dish the cream in sherbet cups and place a large spoonful of the whites on each cup.

APPLE TAPIOCA PUDDING.

Tart Apples, 8 or 10,	Tapioca, 1 coffee cup,
Water, 1 pint,	Sugar, 1 coffee cup,

Pare, core and cut in quarters the apples, place in a buttered baking dish and pour over these the tapioca, which has been previously soaked until rather soft in water enough to cover; then pour over this the sugar and add water; if apples are very juicy use less water. If apples are not a good flavor add 1 teaspoon cinnamon, but it will not be quite so clear. Bake $1\frac{1}{2}$ hour; cover the dish the first hour, then remove cover. Serve cold or just warm with plain or whipped cream.

PINE APPLE TAPIOCA PUDDING.

Tapioca, 1 tea cup,	Pine Apple, 1 can,
Sugar, $1\frac{1}{2}$ cups,	Boiling Water, 1 quart,
Lemons, 2,	Whites of Eggs, 3.

Soak tapioca over night. In the morning add sugar, the juice of the lemons and the boiling water. Boil and stir until thick, then add the chopped pineapple. Remove from stove and add the well beaten whites of eggs. Mould. Serve with whipped cream.

TRANSPARENT TAPIOCA PUDDING.

Tapioca, 1 cup,	Sugar, to taste,
Cold Water, 3 cups,	Salt, to taste,
	Lemon, $\frac{1}{2}$.

Soak tapioca in cold water about 1 hour. Cook slowly until transparent. Slice lemon thin and boil until tender in a little

water. To this add sugar and salt and mix with tapioca. Then prepare the following frosting:

Whites of Eggs, 3	Sugar (2 tablespoons,
	Lemon, $\frac{1}{2}$.

Beat whites of eggs with sugar and add juice of lemon. Spread on top of pudding, brown in oven and serve cold.

RICH BRANDY SAUCE.

Sweet Cream, 1 pint,	Sugar, $\frac{1}{2}$ cup,
Yolks of Eggs, 6,	Butter, 1-3 cup,
	Brandy, 1 wine glass.

Put the cream on the stove and when boiling add the yolks of eggs beaten with the sugar, then the butter, and stir until it thickens but do not boil. Strain through a wire sieve and add the brandy. Serve hot.

PLAIN BRANDY SAUCE.

Corn Starch or Flour, 1 heap-	Sugar, $\frac{1}{2}$ cup,
ing tablespoon,	Butter, size of walnut,
Boiling Water, 1 pint,	Egg, 1,
	Brandy, 3 tablespoons.

Dissolve corn starch or flour in a little water, then pour on this the boiling water, add the sugar and butter and cook 10 or 15 minutes. Remove from stove and stir in the beaten yolk of the egg. Strain through a wire sieve, then add the brandy. Just before serving, add the white of the egg beaten to a froth. Serve hot.

HARD BRANDY SAUCE.

Powdered Sugar, 2 cups,	Lemon, 1,
Butter, $\frac{1}{2}$ cup,	Brandy, 4 tablespoons.

Cream together the sugar and butter until very light. Add the juice of the lemon and brandy. More brandy can be used if you like it stronger.

CLEAR SAUCE.

Water, 1 pint,		Sugar, $\frac{1}{2}$ cup,
Corn Starch, 1 tablespoon,		Butter, $\frac{1}{2}$ cup,

Dissolve corn starch with cold water in a stew pan, then pour in this the pint of boiling water, add butter and sugar and cook 10 minutes. Add any flavor you like.

CREAM SAUCE.

Yolks of Eggs, 3,		Lemons, 2,
Sugar,		Sweet Cream, 1 cup.

Beat the yolks of eggs with enough sugar to make it quite sweet, then add the juice and grated rind of the lemons and the sweet cream.

LEMON SAUCE.

Sugar, 1 coffee cup,		Corn Starch or Flour, 1 desert-
Water, $\frac{1}{2}$ coffee cup,		spoon, (a little heaping),
Lemon, 1,		Boiling Water, 1 pint,
		Yolks of Eggs, 2.

Boil the water and sugar together in a small stew pan until it is rather thick surup, then add the grated rind and juice of a large, fresh lemon, boil a little longer and remove. Dissolve the corn starch or flour in a little water, then pour on this the boiling water, cook a few minutes and remove; to this add the beaten yolks of eggs and about half of the lemon syrup, or enough to suit the taste. (The rest of the syrup can be saved for another time). Keep in bowl set in pan of hot water and serve warm.

PINEAPPLE SAUCE.

Corn Starch, 1 tablespoon (a		Sugar, 1 cup,
little heaping),		Chopped Pineapple, 1 cup,
Boiling Water, 1 pint,		Water, $\frac{1}{2}$ cup.

Dissolve corn starch in a little water, then pour on this the boiling water and cook 10 minutes. In the meantime, chop enough fresh or canned pineapple to make 1 cup; (it is nicer

than the grated for this); add the sugar and water and cook in small stew pan until thick and syrupy, then add it to the other mixture. It should be clear and white and is nice for steamed pudding. Serve warm.

SABYLLON SAUCE.

Whole Egg, 1,	Sugar, $\frac{1}{2}$ cup,
Yolks of Eggs, 2,	Sherry, $\frac{1}{2}$ cup,
	Lemon Juice, 1 teaspoon.

Beat eggs and sugar together in a pan, set in another pan of boiling water. Stir while you pour in the sherry and stir constantly until it thickens. Remove and add the lemon juice.

STRAWBERRY SAUCE.

Sugar, 1 cup,	Fresh Strawberries, 1 cup,
Butter, $\frac{1}{2}$ cup,	White of Egg, 1,

Cream sugar and butter together, add the crushed strawberries and the white of egg beaten stiff.

VANILLA SAUCE.

Sugar, 1 cup,	Fruit Juice, 1 fablespoon,
Butter, $\frac{1}{2}$ cup,	Vanilla, 1 teaspoon,
Hot Water, $\frac{1}{2}$ cup,	White of Egg, 1.

Cream sugar and butter together, add fruit juice and vanilla. Just before serving add the hot water and white of egg beaten to a froth.

NOTES ON GELATINE.

When using milk or cream in connection with Plymouth Rock Gelatine, be sure to follow explicitly the directions given on slip inside the box.

Always rinse moulds in cold water before filling with any kind of gelatine preparation.

If gelatine deserts are wanted for use at noon, make the day before as it takes several hours for it to stiffen.

When desirous of taking gelatine preparations from moulds,

dip the dish for a few seconds in tepid water and turn out.

Gelatine can be moulded in individual cups or any shape desired.

CHARLOTTE RUSSE No. 1.

Lady Fingers or Sponge Cake,		Gelatine, $\frac{1}{2}$ box,
Cream, $1\frac{1}{2}$ pints,		Cold Water,
Powdered Sugar, 2-3 cups,		Boiling Water, $\frac{1}{2}$ cup,
Vanilla, 1 teaspoon.		

Line a large mould with lady fingers or sponge cake cut in slices about $\frac{1}{2}$ inch thick, leaving a space of $\frac{1}{2}$ inch between each slice; if desired, pour a few spoonful of fruit juice or wine over the cake. Whip the cream, then stir into it the sugar, vanilla and then the gelatine which has been soaked in enough cold water to cover it and then dissolve in the boiling water; stir from the bottom of the pan until it begins to grow stiff, then pour it into the mould and set in ice chest for several hours. When ready to serve, loosen lightly around the sides, turn out on a flat dish and cut in slices.

CHARLOTTE RUSSE No. 2.

Lady Fingers or Spönke Cake,		Gelatine, $\frac{1}{2}$ box,
Cream, 1 pint,		Cold Water,
Powdered Sugar, $1\frac{1}{2}$ cups,		Boiling Milk, 1 teacup,
Whites of Eggs, 4.		Rose Water or Vanilla.

Line a large mould as in Charlotte Russe No. 1. Soak the gelatine in enough cold water to cover it, then dissolve it in the boiling milk. Whip the cream. Mix the milk, (after it has cooled), sugar, whipped cream and flavoring together, then add lightly the whites of eggs beaten to a stiff froth, then pour it into the mould. Set in ice chest until ready to use and serve as in Charlotte Russe No. 1.

STRAWBERRY CHARLOTTE.

Strawberries, 1 quart,		Cold Water, 1-3 cup,
Whites of Eggs, 2,		Boiling Water, 1½ cup,
Gelatine, 1-3 box,		Sugar, ½ cup.

Fill a mould with the berries. Soak the gelatine in the cold water ½ hour, then add the boiling water and then the sugar. Beat whites of eggs stiff, stir altogether and beat until stiff and white; then pour over the berries and set on ice. To serve, turn out on a fancy dish and send to table with dish of whipped cream to serve with it.

APPLE CHARLOTTE.

Buttered Bread,		Sugar,
Apples,		Cinnamon.

Butter a pudding dish, place in it a layer of slices of buttered bread, then a thick layer of apples pared and sliced, a sprinkling of sugar and cinnamon; then another layer of buttered bread, (it is nicer to remove the crust), then the apples, sugar and cinnamon, alternating until dish is full, putting apples, cinnamon, sugar and bits of butter on top. Cover the dish and bake 1½ hours; remove the cover to brown the top about 20 minutes before the time is up. Serve warm with sauce or cream. This is a nice desert and cheap.

FRUIT SALAD.

Plymouth Rock Gelatine, 1 box		Strawberries, 1 quart,
Oranges, 2,		Nut Meats, 2-3 cup,
Lemons, 2,		Sugar, 2 cups,
Bananas, 3,		Hot Water, 1 pint,
		Cold Water, 1 quart.

Soak gelatine ½ hour in 1 pint cold water then add 1 pint hot water and the sugar stirred until dissolved. Squeeze juice from lemons and add to gelatine, then add 1 pint cold water. Strain through cheese cloth wrung out of clear water. This makes 1½ quarts liquid. Set in ice box until it begins to stiffen. While it is cooling, get fruit ready. Peel bananas, cut

lengthwise in two, then slice $\frac{1}{4}$ inch thick. Peel oranges with sharp knife close to pulp, taking off all the white part. Slice crosswise $\frac{1}{2}$ inch thick, then cut in rather small pieces. Stem the berries. Use English walnut meats cut once in two, or hickory nut meats whole or almonds blanched (see recipe) and cut once in two. Take a dish or granite pan, dip in cold water, then put in your fruit and nuts in layers until all are in, then pour over them your gelatine. If it is chilled enough the fruit will rise so it will be evenly distributed through the jelly. If not, let it cool longer, then with a fork, place fruit down through jelly then set away to thicken. When ready to serve, set the dish for a moment on a cloth wrung out of hot water. Loosen the edges with a knife and turn top side down on a fancy plate if to be served at table. If in the kitchen, turn on a platter or tray, cut the pieces any shape you like using a broad pie knife or cake turner and place each piece on individual plate. Place beside it 2 large spoonfulls whipped cream and serve Angel Food, Sunshine or any nice cake with it. When strawberries are not in season, use $\frac{1}{2}$ pound candied cherries, white grapes, fresh or canned pineapple, or fresh or canned peaches. Cut pineapple and peaches in dice. Any kind of fruit can be used and as many kinds as you wish. If you use fruit that has juice, such as pineapple or Lemon Cling peaches, measure the juice first and then add water to make $1\frac{1}{2}$ quarts liquid to 1 box gelatine. This will serve 18 persons. If less quantity is required, use $\frac{1}{2}$ or $\frac{1}{4}$ box, and water and fruit in proportion. It will keep 1 week in the ice box. Always make it the day before it is to be used. If desired, you can mould in individual cups.

LEMON JELL No. 1.

Lemons, 3,		Gelatine, 1-3 box,
Sugar, $\frac{1}{2}$ coffee cup,		Cold Water, $\frac{1}{2}$ pint,
Lemon Flavoring, $\frac{1}{2}$ teaspoon,		Hot Water, 1 pint.

Soak the gelatine in the cold water $\frac{1}{2}$ hour, then add the hot water. When the gelatine is dissolved, add the juice of the lemons, sugar and flavoring, then strain into mould through a piece of cheese cloth wrung out of water.

LEMON JELLY No. 2.

Soak 1 package of Plymouth Rock Gelatine in 1 pint of cold water 30 minutes; then add 2 pints of hot water, $1\frac{1}{2}$ cups of sugar, (or sweeten to taste), 2 teaspoons lemon extract and stir until sugar is dissolved. Set on ice to harden and let it remain on ice until ready to serve.

ORANGE FLOAT.

Oranges, 5,		Water, 1 quart,
Lemons, 2,		Sugar, 1 coffee cup,
Whites of Eggs, 3,		Corn Starch, 4 tablespoons.

Put the water, sugar and the juice and the pulp of the lemons on the stove. When boiling, add the corn starch dissolved in a little water and boil 15 minutes, stirring all the time.

When cold, pour over the peeled and sliced oranges. Beat the whites of eggs stiff, sweeten to taste and spread over the top. Prepare it in the dish in which you wish to send it to the table.

ORANGE DESSERT.

Orange Pulp, 1 coffee cup,		Sugar, 1 coffee cup,
Lemon, 1,		Boiling Water, 1-3 coffee cup,
Gelatine, 2 heaping table- spoons,		Cold Water, 1-3 coffee cup, Whites of Eggs, 4.

Soak the gelatine in the cold water $\frac{1}{2}$ hour. Put the juice of the lemon, orange pulp, sugar and boiling water in a pan and set on the stove; add the gelatine and stir until dissolved, then take off of stove and let stand until nearly cold; then add the whites of eggs beaten very stiff, beat together and pour in mould. Serve with wafers or cake. If preferred, you can add the whites of eggs after the other ingredients cool just a little; the whites of eggs will then rise to the top and give the appearance of a different dessert.

ORANGE JELL.

Sugar, 1 tea cup,		Cold Water, $\frac{1}{2}$ pint,
Gelatine, 1-3 box,		Orange Juice, $\frac{1}{2}$ pint,
Orange Flavoring, $\frac{1}{2}$ teaspoon.		

Soak the gelatine in the cold water $\frac{1}{2}$ hour. Add the orange juice and warm it until gelatine is dissolved, then add sugar and flavoring. Strain and put in mould. This makes 1 pint of jell.

ORANGE PUDDING.

Make the recipe for Orange Jell and when nearly cold add the whites of 3 eggs beaten very stiff and pour in mould.

ORANGE CREAM.

Make the recipe for Orange Jell, and when nearly cold add 1 pint (or more if desired) of Whipped Cream and pour in mould.

PINEAPPLE SNOW.

Pineapple, 1 can,		Sugar, 1 cup,
Gelatine, $\frac{1}{2}$ box,		Cold Water, 1 cup,
Whites of Eggs, 3,		Boiling Water, 1 cup,
		Lemons, 2.

Dice the pineapple, stew in the juice until tender and sweeten to taste. Soak the gelatine in the cold water about $\frac{1}{2}$ hour, then pour on the boiling water and add the lemon juice and sugar. Strain, if it is not clear. Beat the whites of eggs very stiff and when the jelly begins to set add the eggs and beat until very light and foamy. Dip a mould in cold water and arrange the pineapple and snow in alternate layers, using snow top and bottom. Set on ice. Serve with whipped cream or a custard made as follows:

Milk, 1 pint,		Flavor with Grated Peel of a
Sugar, $\frac{1}{2}$ cup,		Lemon,
Yolks of Eggs, 3.		

PINEAPPLE TRIFLE.

Pineapple, 1,	Lemon, 1,
Sugar, 2 cups,	Cold Water, 1 cup,
Gelatine, 1 box,	Boiling Water, 1 cup,
Whites of Eggs, 6.	

Chop a ripe, sweet pineapple in small pieces and add the sugar; set it away and soak the gelatine in the cold water for 2 hours. At the end of this time pour the boiling water over the gelatine and stir until it is melted. Add it to the pineapple with the juice of the lemon and stir the mixture on the ice until it begins to be quite thick. Beat to a stiff froth the whites of eggs and add them to the pineapple, which should be quite thick, almost firm and moulded by this time; beat the whole until creamy and serve with whipped cream or a delicate soft custard.

PINEAPPLE SALAD No. 1.

Plymouth Rock Gelatine, $\frac{1}{2}$	Boiling Water, $\frac{1}{2}$ pint,
box, (or same quantity of	Juice of 1 Lemon,
some other kind),	Sugar, $1\frac{1}{2}$ coffee cup,
Cold Water, $\frac{1}{2}$ pint,	Sliced Pineapple, 1 can,
English Walnut Meats, $\frac{1}{2}$ pound.	

Soak gelatine in the cold water $\frac{1}{2}$ hour. Then add the hot water and when dissolved add juice from pineapple, lemon juice and sugar. Chop pineapple and add to the mixture, then add nut meats which have been removed in halves. Set in cold place, if possible on ice, until the jelly becomes firm. It is best to let the mixture cool a little before adding pineapple and nuts so they will not rise to the top.

PINEAPPLE SALAD No. 2.

Pineapple, 1 can,	Sugar, 1 tea cup,
Gelatine, 2 heaping table-	Lemons, 3,
spoons,	Cold Water, $1\frac{1}{2}$ pint,
Boiling Water, $1\frac{1}{2}$ pint.	

Cut pineapple in small pieces, add 1 heaping tablespoon of sugar and boil until tender. Soak the gelatine in the cold water

a few minutes, then pour on the boiling water, add the juice of the lemons and the tea cup of sugar. Strain through a thin cloth, then pour it over the pineapple and put in mould. It is very nice moulded in individual cups or small moulds. Turn out and serve with plain or whipped cream. Use 1 medium size fresh pineapple instead of canned pineapple if preferred.

BAKED RICE.

Milk, 2 quarts,	Sugar, to taste,
Rice, $\frac{1}{2}$ cup,	Nutmeg, to taste.

Bake slowly in a moderate oven 2 hours. During the first hour stir 2 or 3 times, then cover and bake another hour. Raisins may be added if desired.

RICE CREAM.

Rice, 1 cup,	Gelatine, 1-3 package,
Sugar, 1 cup,	Bitter Almond or Vanilla Es-
Milk, 1 quart,	sence, 1 teaspoon,
Sweet Cream, 1 pint.	

Boil rice until tender, drain off the water and pour into scalding milk with the sugar. Bring to a boil and put in the gelatine previously soaked soft in enough cold water to cover it. When this is dissolved strain the mixture through a fine sieve and beat for 3 minutes. Flavor and set aside until cold. Then whip in the sweet cream, pour in mould and set on ice till wanted.

RICE DESSERT.

Uncooked Rice, $\frac{1}{4}$ cup,	Cream, 1 pint,
Powdered Sugar, $\frac{1}{2}$ cup,	Gelatine, 2 tablespoons,
Vanilla, 1 teaspoon,	Cold Water, 1 tablespoon.

Wash the rice until the water which you drain off looks clear. Have 2 quarts of water boiling rapidly with 1-2 teaspoon of salt, put in the rice and cook 20 or 25 minutes, then drain in a colander and set in the oven 5 minutes. Soak the gelatine in the cold water 1-2 hour, then set dish in hot water to dissolve it. Whip

the cream, then add the sugar, then the vanilla, then the cooked rice which must be cold, then strain the gelatine into the mixture and stir from the bottom up. Dip your moulds in cold water, fill with the dessert and set away to harden. If you use rice that is left over (instead of cooking it especially for this dessert), use 1-2 cup.

SPANISH CREAM.

Milk, 1 quart,	Sugar, 4 tablespoons,
Gelatine, 1-3 box,	Eggs, 3,
	Vanilla Flavoring.

Soak the gelatine in the milk 1-2 hour, then put on stove in a double boiler or set the kettle in a pan of hot water. Beat the sugar and yolks of eggs together, then stir them into the milk and stir until the mixture begins to thicken like soft custard, then remove from the stove. Beat the whites to a stiff froth and stir them quickly into the custard, then add flavoring to suit the taste. Pour into moulds. Serve with plain or whipped cream.

SNOW PUDDING. No 1.

Make the first recipe for Lemon Jell, and when nearly cold beat the whites of 3 eggs with a little salt to a stiff froth, add 3 tablespoons of sugar and beat this mixture into your Lemon Jell until it is thoroughly mixed. Pour into mould. When ready to serve dish out with a large spoon and pour around it the following custard:

Water, 1-2 pint,	Sugar, 1-2 cup,
Thin Sweet Cream, 3-4 pint,	Yolks of Eggs, 3,
Flour, 1 tablespoon,	Salt, a little.

Let the water come to a boil. Beat together the sugar and yolks of eggs, then add the flour which has been dissolved in a little cold water, then the salt and stir this mixture into the boiling water and stir until thick. If it is lumpy, strain it. Add the cream which will make it a thin custard. Serve all cold.

SNOW PUDDING No. 2.

Soak 1 package of Plymouth Rock Gelatine in 1 pint of cold water 30 minutes; add $1\frac{1}{2}$ pints hot water to dissolve it; $1\frac{1}{2}$ cups of sugar and 2 teaspoons of lemon or other flavoring extracts. Stir until sugar is dissolved; pour into a very shallow dish and set on ice until it slightly jells or thickens; beat to a stiff froth the whites of 3 eggs and a pinch of salt, beat in the gelatine until light and frothy and set back on ice until ready to serve with the following sauce.

SAUCE.

Beat the yolks of the eggs with 1 cup of sugar and 2 teaspoons of corn starch. Scald 1 quart of milk and turn it into the yolks, heat until it thickens, stirring all the time; add vanilla and a pinch of salt and let it cool. Using a little wine or brandy in the Snow Pudding makes Princess Pudding.

WINE JELLY.

Soak 1 box gelatine in $\frac{1}{2}$ pint cold water 20 minutes. Add 1 quart boiling water, 4 cups sugar and stir until dissolved. Add $\frac{1}{2}$ pint wine and juice of 2 lemons. Stir and pour into mould.

WHIPPED CREAM.

The cream must be rich and cold, what is called double cream. Have the vessel you whip it in cold and broader at the top than at the bottom. Whip about $\frac{1}{2}$ pint at a time with a good egg beater. Whip until very stiff and place on ice until ready to serve

JELLIES WITH RIPE, FRESH FRUIT.

Pare and quarter or slice $\frac{1}{2}$ dozen or more ripe peaches, or other ripe fruit, sprinkle with sugar and set aside. Soak 1 package of Plymouth Rock Gelatine in 1 pint of cold water 30 minutes; add $1\frac{1}{2}$ pints of hot water to dissolve it, then add $1\frac{1}{2}$ cups of sugar, and lastly the fruit. Set on ice to harden until ready to serve.

Whole raspberries and strawberries are very nice this way.

FRUIT SPONGE.

Soak 1 package of Plymouth Rock Gelatine in $\frac{1}{2}$ pint of cold water 30 minutes; add 1 pint of hot water to dissolve the gelatine, then add $1\frac{1}{2}$ cups of sugar, 1 pint of mashed fruit and juice (strawberry, grape, raspberry, etc.) and set on ice until it slightly jells as in Snow Pudding. Beat the whites of 4 eggs with a pinch of salt to a stiff froth, beat in the stiffened gelatine; set on ice until ready to serve. Use the yolks for a sauce as in Snow Pudding.

BIRD'S NEST PUDDING.

Peel and core 6 or more apples, according to size; place in a shallow dish and fill the cores with sugar; bake until the apples are soft and tender. Make a plain jelly as Lemon Jelly No. 2, and when it begins to thicken pour it over the soft apple and place on ice until hard and ready to serve.

Serve with grated nutmeg, sugar and cream. Nice with whipped cream. Particularly fine with Pink Gelatine.

VELVET CREAM.

Soak 1 package of Plymouth Rock Gelatine in a mixture of $\frac{1}{2}$ pint of sherry wine and $\frac{1}{2}$ pint of cold water 40 minutes, then place the bowl in another of hot water until gelatine dissolves; then add $1\frac{1}{2}$ cups of sugar and set away until it begins to thicken; then beat into it 1 pint (cold) cream and beat until stiff enough to drop from the spoon; put in a mould or dish and put on ice until ready to serve.

Ice Creams and Ices

BANANA ICE CREAM.

Cream, 3 pints,		Sugar, 1½ cups,
Whites of Eggs, 2,		Powdered Sugar, ½ cup,
		Medium sized Bananas, 6.

Peel bananas and cut in two lengthwise, then slice. Place in dish and cover with powdered sugar. Dissolve sugar in cream, add beaten whites of eggs, place in freezer and freeze until ready to take out dasher. Stir in prepared bananas, pack down and set away until ready to use.

CARMEL ICE CREAM.

Cream, boiled, 1 pint.		Carmel Sugar, 1 cup.
Cream, cold, 1 quart.		White Sugar, ½ cup,
Eggs, 2,		Flour, scant ½ cup,
		Vanilla, 2 teaspoons.

Put 1 pint of cream in double boiler. Wet flour smooth with cold milk. Beat eggs and add to flour and stir into the boiling cream. Add carmel sugar and boil 20 minutes, stirring constantly. Remove and add cold cream, white sugar and vanilla, then strain through a sieve. Let cool, then freeze.

CARMEL SUGAR.

Place 1 cup granulated sugar in a granite stew pan over a hot blaze, stirring rapidly until it boils up like molasses, and pour immediately into the boiling cream.

CHOCOLATE ICE CREAM.

Milk 1½ pints,	Flour, 2 heaping tablespoons,
Cream, 1 quart,	Baker's Chocolate, 2 heaping
Sugar, 2 cups,	tablespoons,
Vanilla, 1 tablespoon,	Eggs, 2.

Put milk in a double boiler. Put flour and 1 cup sugar in a bowl, add eggs and beat mixture until light. Stir this into the boiling milk and cook 20 minutes, stirring well. Grate chocolate and put in a small sauce pan, adding 4 tablespoons sugar taken from the second cup and 2 tablespoons hot water. Stir this over a hot fire until smooth and glossy. Add to the cooking mixture. Let cook 20 minutes, remove and add remainder of sugar and cream which should be gradually beaten into the hot mixture. Add vanilla and set away to cool. Then freeze. This will make 2½ quarts.

LEMON ICE CREAM.

Cream, 1 quart,	Lemons, 2.
Sugar, 9 heaping tablespoons.	Orange, 1.

Grate the yellow rind of the lemons and orange and squeeze out the juice. To this add the sugar and let stand in a cool place for 1 hour. Scald cream and let cool; when cold, partly freeze, then add the juice and sugar which should be dissolved. Turn the crank rapidly a few minutes and finish the same as other cream.

PEACH ICE CREAM.

Cream, 3 pints,	Sugar 2½ cups,
Fresh Peaches, 1 quart,	Whites of Eggs, 2.

Pare peaches, cut in small pieces and add 1 cup sugar. Dissolve remainder of sugar in cream, add beaten whites of eggs and serve until ready to take dasher out, when stir in the peaches, stirring them well through the cream. Pack down and let stand until ready to use.

If canned peaches are used they do not require quite so much sugar.

PINEAPPLE ICE CREAM.

Cream, 3 pints,	Sugar, $1\frac{1}{2}$ cups,
Pineapple, 1 pint,	Whites of Eggs, 2.

Stew 1 fresh or 1 can sliced pineapple cut in small pieces in a little water with $\frac{1}{2}$ cup sugar and let get cold. Dissolve sugar in cream, add beaten whites of eggs and freeze. When ready to take dasher out, pour in the cold pineapple, stir well through the cream and pack down.

STRAWBERRY ICE CREAM.

Cream, 3 pints,	Sugar, $2\frac{1}{2}$ cups,
Strawberries, 1 quart,	Whites of Eggs, 2.

Dissolve half of the sugar in cream, add beaten whites of eggs and freeze. When ready to take dasher out, add mashed strawberries sweetened with balance of sugar. Mix thoroughly through cream, pack down smooth and let stand 1 hour.

TUTTI FRUTTI ICE CREAM.

To 2 quarts of Vanilla Ice Cream partly frozen, add 1 pint candied fruit cut in small pieces and cooked about 10 minutes in a small quantity of water, such as lemon and orange peel, cherries and citron. Any kind of fruit or nuts may be used.

VANILLA ICE CREAM No. 1.

Cream, 3 pints,	Sugar, $1\frac{1}{2}$ cups,
Vanilla, 1 tablespoon,	Whites of Eggs, 2.

Dissolve sugar in cream and add vanilla. Put in freezer and freeze according to directions given in note. When half frozen add the beaten whites of eggs. Finish freezing and pack down until ready to use.

VANILLA ICE CREAM No. 2.

Milk, 1 quart,	Sugar, 1 $\frac{1}{2}$ cups,
Cream, 1 quart,	Flour, 1 $\frac{1}{2}$ teaspoons,
Eggs, 2,	Vanilla, 1 tablespoon.

Scald milk. Beat eggs very light without separating. Add to eggs sugar and flour mixed together dry and beat very light. Cook in milk until thick and put away to cool. Strain and add slowly to cream. When cold, flavor. If not sweet enough, add more sugar. Freeze.

LEMON ICE.

Large, Juicy Lemons, 4,	Water, 1 quart,
Orange, 1,	Sugar, 3 cups.

Boil water and sugar. Chip yellow rind from lemons and orange and put in syrup. Boil 5 minutes, then stand away to cool. Squeeze juice from lemons and orange and stir into the mixture. Strain through a cloth and freeze.

ORANGE ICE.

Large Oranges, 6,	Sugar, 1 pint,
Lemons, 2,	Cold Water, 1 pint,
Whites of Eggs, 2,	Gelatine, 2 tablespoons.

Peel and grate oranges, removing seeds. To this pulp add juice and grated rind of lemons, sugar, water and gelatine previously dissolved in $\frac{1}{2}$ cup of water. Stir all together and freeze half done, then add beaten whites of 2 eggs and proceed same as with Pineapple Ice.

PINEAPPLE ICE.

One pint of fresh or canned pineapple chopped fine, 1 pint sugar, 1 pint water, 1 heaping tablespoon gelatine dissolved in $\frac{1}{2}$ cup hot water, juice and grated rind of 1 lemon all added together and let stand $\frac{1}{2}$ hour, then freeze. When half frozen, remove lid and add beaten whites of 2 eggs and finish freezing. Take out dasher, pat down and cover until ready to serve. Grated pineapple can be used but is not as nice as the fresh.

ROMAN PUNCH.

Six or 7 lemons and 4 oranges, grated rind of 2 lemons and 2 oranges, 3 pints water and 3 pints sugar all boiled together and strained. Add 1 wine glass Rum, 2 wine glasses Champagne or Maderia, and the beaten whites of 3 eggs. Freeze and serve.

FRUIT SHERBET.

Lemons, 3,		Chopped Pineapple, 1 cup,
Oranges, 3,		Sugar, 3 cups,
Bananas, 6,		Water, 2 quarts,
Whites of Eggs, 2.		

Squeeze juice from oranges and lemons and strain. Add pineapple and bananas cut in small pieces, then sugar and water and stir well. When just ready to freeze add beaten whites of eggs. Freeze and pack for 2 or 3 hours to ripen. Peaches, strawberries, or any kind of fruit can be used and made in the same way.

PINEAPPLE SHERBET.

Water, 3 pints,		Juice of 2 Lemons,
Sugar, 3 cups,		Whites of Eggs, 3,
1 Fresh or 1 can Pineapple.		

Chop pineapple and cook in stew pan in small quantity water until quite tender, then add to the water, sugar and lemon juice and place in freezer. When thoroughly chilled, add beaten whites of eggs and finish freezing.

Loaf Cakes

NOTE ON CAKES.

Always use fine granulated sugar for cakes of all kinds unless otherwise directed in recipe. In cold weather have the butter where it will soften a little but not melt, so it will cream easily. White butter makes whiter cake. If butter is very salty, wash in a dish of cold water pressing it through with the hand. White cake that would otherwise be very nice is often spoiled by the salt in the butter. Pour off the water then measure. Use fresh eggs, which should be kept in the refrigerator in summer. Good material will give good results. Line tins with light weight manilla or common yellow paper for all kinds of loaf and layer cakes, except Angel Food, Sunshine and Sponge Cake. Grease paper slightly with lard (Sinclair's Fidelity) or unsalted butter. Layer cakes require a hotter oven than loaf cakes. In baking loaf cakes it is better to have a slow oven to give it time to raise, then increase the heat a little. If too hot, set a dish of water in the oven. If getting too brown, lay a paper over the top. Ovens that bake pies nicely on the bottom require a grate under tins for cake. If a large, round layer cake is desired, bake in 3 tins and put together as directed in Almond Cake. Any white or yellow cake recipe can be used and put together with any of the many fillings given herein, remembering to flavor cake accordingly, as, almond flavoring for almond cake, vanilla for chocolate, etc. If wanted to cut in square pieces, bake in a long or square tin, making 2 layers. Finish same as round ones, icing top and sides. Any sized granite or tin pans can be used for loaf cake by placing in the center for a tube a baking powder can, from which label has been washed and can filled with nails to keep it down, and kept for this purpose.

Fruit Cake requires a very slow oven with grate under

pan to keep it from burning. Try all loaf cakes with broom straw; if nothing adheres to it cake is done. Let cool before turning out of pan. Never beat cakes after whites of eggs are added unless so instructed. Stir them in lightly and bake at once. For Angel Food, Sunshine and Sponge Cake, stir as little as possible after flour is added, unless otherwise instructed in recipe. Too much stirring makes it tough. A round cake is nice cut in the following manner: Turn a glass or cup upside down on the center of the cake, mark around it, remove the cup and then put your knife straight down and cut around the mark, and then cut your pieces from this out to the edge. You can cut the pieces a little thicker as they will not be as long and easier handled.

ANGEL FOOD No. 1.

Whites of Eggs, 11,		Cream Tarter, 1 teaspoon (a
Sugar, 1½ cups,		little heaping),
Flour, 1¼ cups,		Flavoring.

Use a large platter, a spoon egg-beater, large, fresh eggs, very fine granulated sugar and a good winter wheat flour.

Sift sugar and flour each 6 or 8 times, the more the better, then measure. Have platter, beater and eggs very cold and everything in readiness before beginning to put together. Add pinch of salt to whites of eggs before beating, then beat about half stiff enough, add cream tartar and beat until very, very stiff. Stir in sugar very gently, a little at a time, then the flour in the same way and add the flavoring. Use Vanilla or any kind you wish, or it is very nice to use a little each of almond, vanilla and rose flavoring. Put in an ungreased pan and bake in a very slow oven, increasing heat a little after cake raises. Put cake together as quickly as possible and bake immediately. You can use a regular Angel Food Pan, square or round, or take a common pan and put a pound baking powder can in the center; use a round can with a round pan, and a square can with a square pan. Let the can project a little above the pan, and when cake is done, remove from the oven and turn upside down to cool. When cold, remove can and with a thin knife, loosen cake around the sides and on the bottom and turn out. Ice with Boiled Icing. The cup

used for measuring contains a little more than $\frac{1}{2}$ pint but is called a half pint cup.

ANGEL FOOD No. 2.

Whites of Large Eggs, 9, (or 10 smaller ones),	Flour, 1 cup,
Sugar, $1\frac{1}{4}$ cups,	Cream Tartar, $\frac{1}{2}$ heaping tea- spoon,
	Flavoring.

Follow directions for Angel Food No. 1.

ANGEL FOOD BY WEIGHT.

Whites of Eggs, 11,	Cream Tartar, 1 teaspoon (a little heaping),
Sugar, 10 ounces,	Flavoring.
Flour, 5 ounces,	

Follow directions for Angel Food No. 1.

BANGOR CAKE.

Sugar, 2 cups,	Sweet Milk, 2-3 cup,
Butter, 1 cup,	Baking Powder, 2 teaspoons,
Flour, 3 cups,	Eggs, 4,
	Flavor, to taste.

Cream the butter and sugar; then add eggs 1 at a time until all are in, beating meanwhile. (This makes the cake fine-grained and white). Then add the other ingredients. Sift the flour before measuring, then sift with the baking powder into the mixture. Bake in tube pan in moderately hot oven. This makes a good size loaf.

CHOCOLATE LOAF CAKE.

C Sugar, 2 cups,	Eggs, 2,
Butter, $\frac{1}{2}$ cup,	Soda, 1 teaspoon,
Hot Water, $\frac{1}{2}$ cup,	Vanilla, 1 teaspoon,
Sour Milk $\frac{1}{2}$ cup,	Baker's Chocolate, 2 table-
Flour, $2\frac{1}{2}$ cups,	spoons, (grated).

Beat together the butter, sugar and eggs; then add the milk, flour and vanilla. At last dissolve the soda in the hot water, then put in the chocolate and stir until all is thoroughly dissolved, and then add to the cake mixture. Beat until it looks smooth. Bake in the tube pan in moderate oven. This makes 1 good size loaf and will keep several days.

CHOCOLATE SQUARE CAKE.

Sugar, 1 cup,	Butter, $1\frac{1}{2}$ cup,
Milk, 1 cup,	Eggs, 2,
Flour, 1 2-3 cups,	Baking Powder, 2 teaspoons,
	Vanilla, 1 teaspoon.

Beat the sugar, butter and eggs together; then add the milk and flour with the baking powder sifted in. Bake in square pan in moderate oven. When cold, turn bottom side up and ice with Chocolate Icing, (see recipe). Cut in squares.

CORN STARCH CAKE.

Sugar, 1 cup,	Flour, 2 cups,
Butter, $\frac{1}{2}$ cup,	Whites of Eggs, 6,
Milk, 1 cup,	Baking Powder, $1\frac{1}{2}$ heaping
Corn Starch, 1 cup,	teaspoons,
	Flavor, to taste.

Cream butter and sugar together, then add the corn starch dissolved in the milk, then the flour with the baking powder, flavoring, then whites of eggs beaten medium stiff. Bake in tube pan in a moderate oven. This makes a good size loaf.

COFFEE CAKE.

Sugar, 1 cup,	Cinnamon, 2 teaspoons,
Butter, 1 cup,	Cloves, 1 teaspoon,
Molasses, 1 cup,	Mace, 1 teaspoon,
Coffee, (as prepared for table),	Raisins, (seeded and chopped),
1 cup,	1 pound,
Eggs, 2,	Citron, (sliced in thin strips),
Soda, (dissolved in water), 2	1½ pound,
teaspoons,	Figs, (cut in strips) 1½ pound.
Flour, to make pretty stiff.	

Beat the butter, sugar and eggs all together; then add the other ingredients except the citron and figs, which put in layers with the dough as you fill the pan. This will make a large loaf and keeps well. Bake in slow oven 1½ or 2 hours.

COURT CAKE.

Sugar, 2 tea cups,	Eggs, 4,
Butter, 1 tea cup,	Seedless Raisins, 1 pint,
Sour Milk, 1 tea cup,	Soda, 1 level teaspoon,
Flour, 4 tea cups,	Vanilla or Lemon, 1 teaspoon.

Cream sugar and butter together, then add eggs 1 at a time until all are in, beating each time between, then add the other ingredients, dissolving the soda in the milk. Bake in a moderate oven.

WHITE CREAM CAKE.

Sugar, 2 coffee cups,	Flour, 2½ coffee cups,
Butter, ½ coffee cup,	Cream Tartar, 1 teaspoon (a
Sour Cream, ½ coffee cup,	little heaping),
Soda, 1 teaspoon (a little heap-	Orange or Rose Flavoring, 1
ing),	teaspoon,
Whites of Eggs, 8.	

Put soda into cream and sift cream tartar in flour. Cream butter and sugar, then add other ingredients. Add last, whites of eggs beaten to a froth. Do not beat after the whites are in, but stir gently. Bake slowly. This will make a good sized loaf and be very white and fine grained.

DATE CAKE.

Sugar, $1\frac{1}{2}$ cups,	Eggs, 4,
Butter, $\frac{1}{2}$ cup,	Dates, $\frac{1}{2}$ pound,
Milk, 1 cup,	Baking Powder, 2 teaspoons,
Flour, $2\frac{1}{2}$ cups,	Lemon Flavoring, $\frac{1}{2}$ teaspoon.

Cream butter and sugar. Add eggs 1 at a time, beating in the meantime. Add flour, milk and other ingredients. Take stones out of dates and chop fine. Bake in loaf or 2 sheets. Ice between and on top, placing split dates on top. Cut in squares when serving.

EXTRA NICE LOAF CAKE.

Sugar, 2 tea cups,	Flour, 1 quart, well heaped,
Sour Cream, 1 tea cup,	Soda, 1 level teaspoon,
Butter, $\frac{1}{4}$ pint,	Hot Water, 2 teaspoons,
	Eggs, 4.

Beat butter, sugar and eggs together, then add the other ingredients, dissolving the soda in the hot water. Grate into this the white part of 1 cocoanut or 1 large cup of blanched and chopped almonds, or 1 large cup of chopped hickory nuts. Flavor to taste. Bake in tube pan in medium hot oven. This makes a good sized loaf.

BLACK FRUIT CAKE.

Brown Sugar, $1\frac{3}{4}$ cups,	Raisins (seeded and chopped), 3 pounds,
Butter, $1\frac{1}{2}$ cups,	Almonds, (chopped) $\frac{1}{4}$ pound,
Molasses, 1 cup,	Candied Lemon Peel $\frac{1}{4}$ pound,
Browned Flour, 1 quart,	Wine, 1 wine glass,
Citron, 1 pound,	Brandy, 1 wine glass,
Figs, $\frac{1}{2}$ pound,	Soda, 2 heaping teaspoons.
Eggs, 12,	

Beat the sugar, butter and yolks of eggs together; then add the other ingredients and proceed the same as other fruit cakes. This makes 2 large loaves. Bake in tube pan in slow oven from $2\frac{1}{2}$ to 3 hours. Will keep for years. The wine and brandy may be omitted, but if used a little more flour may be required. (For browned flour see recipe).

FRUIT CAKE.

Sugar, 1 cup,	Nutmeg, 1,
Butter, 1 cup,	Raisins, (seeded and chopped)
Molasses, 1 cup,	$\frac{1}{2}$ pound,
Sour Milk, 1 cup,	Seedless Raisins, $\frac{1}{2}$ pound,
Flour, 5 cups,	Dates, $\frac{1}{2}$ pound.
Soft Jell, 2-3 cup,	Citron, $\frac{1}{2}$ pound,
Eggs, 2,	Candied Lemon Peel, (chop-
Cloves, 1 teaspoon,	ped) $\frac{1}{4}$ pound,
Cinnamon, 2 teaspoons,	Candied Orange Peel, (chop-
Mace, 1 teaspoon,	ped), $\frac{1}{4}$ pound
	Soda, 2 heaping teaspoons.

Beat the butter and sugar together; then add the eggs and the other ingredients, the fruit last. Bake in tube pan in slow oven about 2 hours. This makes a large loaf in a 6 quart pan, or it can be baked in 2 loaves. It is extra nice, not very expensive, and will keep a long time. (The dates and citron may be chopped or sliced).

BEST FRUIT CAKE FOR WEDDINGS.

Sugar, 3 cups a little heaping,	Raisins, 3 pounds seeded and
Butter, 3 cups even full,	chopped a little,
Flour, 8 cups,	Figs, 1 pound cut in strips,
Eggs, 12,	Citron 1 pound cut in thin
Molasses, 1 pint,	strips,
Soda, 2 heaping teaspoons,	Lemon Peel, $\frac{1}{4}$ lb. cut fine,
Mace, 3 teaspoons,	Orange Peel, $\frac{1}{4}$ lb. cut fine,
Cinnamon, 2 teaspoons,	Soft Jell, 11 $\frac{1}{2}$ cups,
Cloves, 1 teaspoon,	Brandy, $\frac{1}{4}$ pint,
Nutmegs, 2,	Wine, $\frac{1}{4}$ pint

Cream butter and sugar. Add the beaten yolks of eggs, then the other ingredients except citron and figs. Dissolve soda in part of the molasses. Add the beaten whites of eggs last. Try a little in patty tin as some flour is dryer than others. If it settles and seems too rich add more flour. This will make 2 large loaves in 6-quart pans. It is very nice to use 11 $\frac{1}{2}$ pounds of raisins which you seed yourself and 11 $\frac{1}{2}$ pounds of light colored

seedless raisins. When filling the pans, divide the dough equally for the 2 cakes. Put in a layer of dough, then a layer of citron and figs, then a layer of dough and so on. I use common tin or granite pans with $\frac{1}{2}$ pound Baking Powder Can for tube, filled with nails to keep it down. They can be washed and kept for the purpose. Always line the pans, using 1 thickness of brown or heavy paper and about 3 of yellow paper for the bottom and 1 thickness of yellow paper for the sides. This insures a nice brown; they must not be burnt or they are spoiled. Bake slowly, about $2\frac{1}{2}$ or 3 hours. Try with broom straw. Ovens that bake fast on the bottom should have a grate placed under the pans. Let cakes stand in pans until cold, turn out bottom side up and ice with the following: 1 coffee cup granulated sugar and $\frac{1}{2}$ cup water. Cook in a little stew pan until rather thick but not as long as for regular boiled icing; pour over the white of 2 eggs beaten to a stiff froth; beat until cold or nearly so, then spread on cakes. This will not look white but keeps them moist and will be all right to use any time. $\frac{1}{2}$ teaspoon almond flavoring added to the icing gives it a delicious nutty flavor. You can ice them with a regular boiled icing at any time. These will keep a long time and are better after 2 or 3 months. Keep in stone jar or closely covered cake box.

SOFT GINGER CAKE No. 1.

Molasses, 2-3 cup,

Sugar, $\frac{1}{2}$ cup,

Sour Cream, $\frac{1}{2}$ cup,

Flour, $1\frac{1}{2}$ cups,

Eggs, 2,

Butter or (Sinclair's Fidelity)

Lard, scant $\frac{1}{2}$ cup,

Cinnamon, $\frac{1}{2}$ teaspoon,

Mace, $\frac{1}{2}$ teaspoon,

Ginger, 1 teaspoon.

Soda, 1 heaping teaspoon.

Stir all together and bake in square pan in moderate oven.

SOFT GINGER CAKE No. 2.

Thick Sour Cream, 1 pint,		Flour, enough to make a me-
Light New Orleans Molasses,		di-um soft batter,
1 pint,		Soda, 2 teaspoons, (a little
Brown Sugar, ½ cup,		heaping),
Melter Butter and (Sinclair's		Ginger, 1 teaspoon,
Fidelity) Lard Mixed, 3,	Cloves, 1 teaspoon,	
tablespoons,	Cinnamon, 1 teaspoon,	
	Mace, 1 teaspoon.	

If the cream is not rich use 4 tablespoons of melted butter and (Sinclair's Fidelity) lard mixed. Dissolve the soda in the cream. Stir all of the ingredients together. Try a little and if too slack add a little flour. Bake in moderate oven in 2 long or square pans. This is extra nice.

A CHEAP GINGER CAKE.

Molasses, 1 tea cup,		Sugar, 1 heaping tablespoon,
Lard (Sinclair's Fidelity) and		Soda, 1 teaspoon,
Butter Mixed, 1-3 tea cup,		Ginger, 1 teaspoon,
Hot Water, ½ tea cup,		Spice, to taste,
Egg, 1,		Flour, enough for soft batter.

Stir all the ingredients together and bake in a moderate oven.

RICH SOFT GINGER CAKE.

Molasses, 1 cup,		Ginger, 1 teaspoon,
Sour Cream, ½ cup,		Soda, 1 teaspoon,
Butter, 1-3 cup,		Egg, 1,
Flour, 1½ cups,		Juice of 1 Lemon.

Measure everything into cake bowl together. Dissolve the soda in a little water and add to the other ingredients. Stir just enough to mix all together. Bake in long or square pans in a moderate oven.

PLAIN HICKORY NUT CAKE.

Sugar, 2 tea cups,	Nut Kernels, 1 tea cup,
Butter, 2-3 tea cup,	Eggs, 3,
Milk, 1 tea cup,	Baking Powder, 2 teaspoons,
Flour, 3 tea cups,	(a little heaping),
	Flavoring, to taste.

Chop nut kernels rather fine. Beat sugar and butter together, then add the eggs 1 at a time until all are in, beating meanwhile. Add the other ingredients, sifting the baking powder with the flour. Do not beat any more. Bake in medium hot oven. This makes 1 medium size loaf. Keeps well.

HICKORY NUT CAKE.

Sugar, 1½ cups,	Sweet Milk, 1 cup
Butter, ½ cup,	Chopped Hickory Nut Meats,
Flour, 2 cups,	1 cup,
Baking Powder, 2 teaspoons,	Whites of Eggs, 5,
	Vanilla Flavoring.

Cream the butter and sugar; then add the rest, the beaten whites of eggs last. This is nice with or without icing. Can be baked in a square pan to cut in squares, or in a round loaf in a tube pan.

LUNCH CAKE.

Sugar, 1 cup,	Flour, 1½ cups,
Butter, ½ cup,	Baking Powder, 1 teaspoon,
Milk, ½ cup,	Vanilla, 1 teaspoon,
	Eggs, 2.

Cream butter and sugar. Add eggs 1 at a time, beating meanwhile. Then add other ingredients. Bake in a loaf and ice with the following icing:

1½ cups sugar, 2-3 cup milk and 1 tablespoon butter boiled 10 minutes or until it is as thick as cream. Beat until cold enough to spread and spread on cake, adding to the top a thin coating of melted chocolate.

PINK AND WHITE CAKE.

Sugar, $1\frac{1}{2}$ coffee cups,	Flour, 3 coffee cups,
Butter, $\frac{1}{2}$ coffee cup,	Baking Powder, 2 teaspoons,
Sweet Milk, 1 coffee cup,	(a little heaping),
	Whites of Eggs, 5.

Cream butter and sugar together, then add the milk and flour, putting the baking powder in the flour. Then add the whites of eggs beaten to a froth. To $\frac{1}{2}$ of this mixture add a few drops of fruit coloring, enough to make a nice pink and flavor with vanilla. Flavor the white part with lemon. Drop in spoonful alternately in cake pan so it will be mottled like marble cake. Bake in moderate oven increasing heat after it has raised. Ice the top and sides with boiled icing or it is nice without.

POOR MAN'S CAKE.

Sugar, $1\frac{1}{2}$ tea cups,	Flour, 2 tea cups,
Butter, $\frac{1}{2}$ tea cup,	Eggs, 2,
Sweet Milk, $\frac{1}{2}$ tea cup,	Baking Powder, $1\frac{1}{2}$ teaspoons,
	$\frac{1}{2}$ of a Nutmeg, grated.

Beat sugar, butter and eggs together, then add the other ingredients, putting the baking powder in the flour. Bake in round tube pan in moderate oven. This makes 1 small loaf.

PORK CAKE.

Fat Salt Pork (Sinclair's) 1 lb.	Soda, 1 heaping teaspoon,
Raisins, 1 pound,	Cinnamon, 2 heaping tea-
Citron, $\frac{1}{2}$ pound,	spoons,
Boiling Water, 1 pint,	Mace, 2 heaping teaspoons,
Sugar, 2 coffee cups,	Cloves, 1 heaping teaspoon,
Molasses, 1 coffee cup,	Nutmeg, 1,
	Flour, enough to make pretty stiff.

Use pork (Sinclair's) entirely free from lean or rind; chop so fine as to be almost like lard, (Sinclair's Fidelity) and pour on this the boiling water. Seed and chop the raisins and chop the citron. Dissolve soda in a little water and stir all of the ingredients together. Try a little in a patty tin and if it seems too rich

or settles add more flour. Bake slowly in pan lined with paper as for other Fruit Cake. This will make 1 large loaf or two small ones. Is very nice and cheap as no butter, milk or eggs are used and requires no beating. Will keep a long time and improve with age.

RAILROAD CAKE.

Sugar, 1 tea cup,		Eggs, 3,
Flour, 1 tea cup,		Baking Powder, 1 heaping tea-
Sweet Milk, 2 tablespoons,		spoon,
Melted Butter, 2 tablespoons,		Flavoring.

Stir all together. Bake in square pan in moderate oven. Best when fresh.

SPONGE CAKE.

Sugar, 1 tea cup,		Warm Water, 3 teaspoons,
Flour, 1 tea cup,		Vanilla, 1 teaspoon,
Eggs, 3,		Baking Powder, 1 teaspoon, (a
Vinegar, 1 dessertspoon,		little heaping).

Beat sugar and eggs until light, then add warm water, baking powder sifted in the flour, vanilla, and beat thoroughly. Add vinegar, stirring briskly. Bake at once in a square pan in a medium hot oven. Sift powdered sugar over the top before baking as this makes it crusty on the surface. This will make a small cake.

YELLOW SPONGE CAKE.

Sugar, 1 pint,		Vinegar, 1 dessertspoon,
Flour, 1 pint,		Baking Powder, 1 heaping tea-
Eggs, 8,		spoon,
Cold Water, 3 tablespoons,		Flavor, to taste.

Beat the yolks of the eggs with vinegar, add the sugar and beat very light, then add the water and flour having sifted the flour and baking powder together 3 times. Beat whites to a stiff froth and add last stirring them in very lightly. Bake in tube pan in moderate oven. Makes 1 large loaf.

WHITE SPONGE CAKE.

Sugar, 1½ cups,	Baking Powder, 1 teaspoon, (a little heaping), Flavor, to taste.
Flour, 1 coffee cup,	
Whites of Eggs, 11,	

Sift sugar several times. Sift flour before measuring, then sift with baking powder several times. Beat eggs light, then add sugar a little at a time beating meanwhile, then add the rest. Bake in a deep, square or round pan in moderate oven increasing the heat a little after it has risen. This is nice with or without icing and will cut 22 pieces.

SUNSHINE CAKE No. 1.

Whites of Eggs, 7,	Flour, 2-3 cup, Cream Tartar, 1-3 heaping tea- spoon, Flavoring.
Yolks of Eggs, 5,	
Granulated Sugar, 1 cup,	

Sift and measure sugar and flour as for Angel Food. Beat yolks of eggs thoroughly, then after washing beater, add a pinch of salt to whites of eggs and beat about half stiff enough, then add cream tartar and beat until very, very stiff. Stir in sugar lightly, then beaten yolks thoroughly, then add flour; put in ungreased tube pan and bake the same as Angel Food.

SUNSHINE CAKE No. 2.

Eggs, 6,	Flour, 1 cup, Cream Tartar, ½ teaspoon, Flavoring.
Granulated Sugar, 1 cup,	

Follow directions for Sunshine Cake No. 1.

SPICE CAKE.

Butter, 1 tea cup,	Eggs, 2,
Brown Sugar, 1 tea cup,	Soda, 1 teaspoon (a little heaping),
Molasses, 1 tea cup,	Cinnamon, 1 teaspoon,
Sour Milk, 1 tea cup,	Cloves, 1 teaspoon,
Flour, 4 tea cups,	Mace, 1 teaspoon.

One cup of raisins may be added if desired. Stir all of the ingredients together and bake in tube pan in moderate oven. This makes 1 medium size loaf.

SPANISH BUN.

Light Brown Sugar, 1 pint,	Eggs, 4,
Butter, $\frac{1}{2}$ cup,	Cinnamon, 2 teaspoons,
Sweet Milk, 2-3 cup,	Cloves, $\frac{1}{2}$ teaspoon,
Chopped Raisins, 1 cup,	Baking Powder, 2 teaspoons,
	Flour, 1 pint.

Stir sugar and butter together, add the eggs, then add the other ingredients, sifting the baking powder with a little of the flour. Bake in a long pan in a moderate oven and cut in squares. Ice with the following

ICING.

Granulated Sugar, 1 cup,	Sweet Milk, $\frac{1}{2}$ cup.
Chopped Raisins, 1 cup.	

Cook until thick and spread over the top of the cake.

WHITE TEA CAKE.

Sugar, 1 tea cup,	Flour, 1 tea cup,
Butter, $\frac{1}{2}$ tea cup,	Whites of Eggs, 3,
Sweet Milk, 2-3 tea cup,	Baking Powder, 2 teaspoons
Corn Starch, $\frac{1}{2}$ tea cup,	(a little heaping),
	Orange or Rose Flavoring, $\frac{1}{2}$ teaspoon.

Cream butter and sugar. Add corn starch dissolved in the milk, then add the other ingredients. Beat whites of eggs to a stiff froth and add last, stirring very gently. Bake in moderate oven. This makes a small loaf.

Layer Cakes

ALMOND CAKE.

Sugar, $1\frac{1}{2}$ cups,	Whites of Eggs, 4,
Butter, scant $\frac{1}{2}$ cup,	Baking Powder, 2 teaspoons
Sweet Milk, 1 cup,	(a little heaping),
Flour, $2\frac{1}{2}$ cups,	Almond Flavoring $\frac{1}{2}$ teaspoon

Cream the butter and sugar very light; then add the milk and 2 cups of flour, sifted before measuring; stir this until smooth; then add the other $\frac{1}{2}$ cup of flour with baking powder, and the whites of the eggs last, beaten to a froth. Do not beat the mixture after the whites are in; stir very lightly, just enough to mix them through the dough. Bake in 3 round layers or 2 long pans in medium hot oven. Put paper in pans and do not bake brown. They want to be very white when cake is finished. Use coffee cup to measure. When a little cool turn out on a cake board, strip off the paper and put them together with the following cream filling:

Sweet Cream, $\frac{1}{2}$ pint,	Sugar, 2 tablespoons, (a little
Corn Starch, 1 heaping tea-	heaping),
spoon,	Yolks of Eggs, 3.

Put the cream on the stove in a double boiler; beat the yolks and sugar together; wet the corn starch with milk until smooth; when the cream is hot stir in the mixture and stir until quite thick; set out to cool; blanch and chop $\frac{1}{2}$ pound almonds medium fine, take out half or little more for outside of the cake, then chop the rest a little more and stir them into the cream filling and spread between the layers. Have the cakes and filling perfectly cold before putting together. If round layers, turn top side down on large flat plate; they fit better built up in this way. The layers should be about $1\frac{1}{2}$ inches thick so it will make a large cake. Ice on the top and sides with the following boiled icing, then stew the almonds over the top and sides.

BOILED ICING.

Put on the stove in small stew pan 1 cup granulated sugar, $\frac{1}{2}$ cup water, and stir until dissolved; then let boil until it threads, about 10 minutes. Wet the fingers and take a little from the spoon and when it forms a thread it is done. A little experience will enable you to tell just how thick to cook it. Have the whites of 2 eggs beaten very stiff; pour this boiling sugar in a fine stream on the whites, beating with an egg beater or a large spoon; beat until cold, it will begin to stiffen; then pour on the cake; it will be smooth and crusty on the outside and creamy within; if the sugar is not cooked enough it will run off the cake; if cooked too much it will be sugary and hard; if it seems this way a few drops of hot water stirred in before spreading on the cake will remedy it. Add a few drops of almond flavoring to the icing.

If a square cake of 2 layers is desired, bake in square or long pans and turn on a board and finish same as the round ones. This is nice to cut in squares.

BANANA CAKE.

Sugar, $1\frac{1}{2}$ cups,		Flour,
Butter, 2-3 cup,		Baking Powder, 2 level tea-
Milk, good $\frac{1}{2}$ cup,		spoons,
		Whites of Eggs, 6.

Cream butter and sugar, add milk and flour alternately, baking powder and beaten whites of eggs last. Bake in layers. When cold, turn out and put together with the following filling: Make a Boiled Icing, (see recipe). When cold, spread between layers, then put a layer of sliced bananas. Finish top of cake with plain icing. This is better used the same day it is baked.

CREAM CAKE.

Sugar, 1 cup,		Baking Powder, 2 teaspoons,
Flour, $1\frac{1}{2}$ cups,		Eggs, 3,
		Sweet Cream, 2 tablespoons.

Beat all together, and bake in 3 layers. When cold, put together with the following filling:

Place in stew pan 1 scant pint of milk and put on stove. Beat together 2 eggs, 1 small cup of sugar, and 2 tablespoons of corn starch wet with a little cold milk. When the milk boils, put in the above mixture and stir until it thickens; then remove from the stove, and when cold, flavor to suit taste. Spread between the layers.

CARMEL FIG CAKE.

Make a cake, using the recipe for White Fig Cake. Bake in 2 layers either square or round. Make a Carmel Icing, then with the scissors cut $\frac{1}{2}$ pound or more of figs in pieces the size of a raisin. Stir them in the carmel and spread between the layers and on top and sides of cake.

WHITE FIG CAKE.

Sugar, $1\frac{1}{2}$ cups,		Baking Powder, 2 teaspoons,
Butter, $\frac{1}{2}$ cup,		Sweet Milk, 1 cup,
Flour, $2\frac{1}{2}$ cups,		Whites of Eggs, 4,
Vanilla, 1 teaspoon.		

Cream the butter and sugar; add 2 cups of the flour and the milk, beating it meanwhile; then add the $\frac{1}{2}$ cup of flour with the baking powder sifted in; beat the whites of eggs to a froth (not too stiff) and add to the mixture, stirring gently, just enough to mix them through. Bake at once in 3 round or square tins lined with slightly greased paper. When cold, turn out, strip off the paper, and put together with the following:

FIG PASTE.

Remove the stems and chop fine 1 pound of figs; place in a stew pan and add $1\frac{1}{2}$ cups of water, 2-3 cup of sugar and the juice of 1 lemon; let simmer until thick. Stir often or it will burn. When perfectly cold, spread between the layers, dividing it equally for each and on top. If the cakes and paste are put together warm, they will soak. Have them both cold. Then it is ready to finish. Make Boiled Icing (see recipe) and put on top, letting run down on the sides; smooth around the edge with a knife and set in a cool place so the icing will harden. Flavor the icing with a few drops of orange or vanilla.

HICKORY NUT CAKE.

Make a White Cake the same as for Lemon Jelly Cake, add a few drops of almond flavoring and bake in round or square tins; put together with the following

WHITE FILLING.

Sweet Cream, $\frac{1}{2}$ pint,	Sugar, 1 tablespoon,
Corn Starch, 1 heaping tea-	Whites of Eggs, 2,
spoon,	Hickory Nut Meats, $\frac{1}{2}$ or 2-3
	cup.

Place the cream in a small stew pan and set this in another pan containing hot water. Dissolve the corn starch in a little cold milk, add the sugar and stir this into the hot cream, stirring until thick, then remove. While hot, add the beaten whites of eggs, let cool, then add the nuts chopped rather fine which gives a nutty flavor. When cakes and filling are cold, put together. Ice the top and sides with Boiled Icing, (see recipe), putting it on before it has time to harden, then sprinkle all over with chopped nut meats allowing about 1 pint for the whole cake.

JELL ROLL.

Sugar, 1 cup,	Baking Powder, 1 teaspoon,
Flour, 1 cup,	Sweet Cream, 3 tablespoons,
	Eggs, 3.

Beat the sugar and eggs together, add the flour and beat well; add the balance of the ingredients. Bake about 15 minutes in a quick oven. Turn out while warm, spread with any kind of soft jell, roll up and wrap in a cloth until cold. (Milk may be substituted for the cream by adding to the milk 1 teaspoon of butter).

JELL CAKE.

Sugar, 2 cups,	Flour, $1\frac{1}{4}$ pints,
Butter, 3-4 cup,	Eggs, 5,
Milk, 1 cup,	Baking Powder, 2 teaspoons.

Cream butter and sugar together, adding eggs 1 at a time,

beating 5 minutes between each one. Then add milk and flour in which the baking powder has been sifted. Bake in layers. When cold, spread with any kind of soft jelly between the layers. Ice the top or leave it plain. The jelly is supposed to be of good flavor so that no other flavor is necessary.

LEMON JELLY CAKE.

Sugar, $1\frac{1}{2}$ cups,	Cold Water, 3-4 cup,
Butter, $\frac{1}{2}$ cup,	Whites of Eggs, 5,
Flour, 3 cups,	Baking Powder, 2 teaspoons.

Cream butter and beat in sugar a little at a time and drop in white of eggs 1 at a time beating well after each addition. Add flour and water alternately, baking powder last. Beat thoroughly after all the flour is in. Bake in layers. When cold, put together with the following filling:

LEMON FILLING.

Sugar, 1 cup,	Eggs, 2,
Water, 2-3 cup,	Lemon, 1,

Take juice and grated rind of lemon as for pies. Add to sugar and water and put in small stew pan and place in pan of hot water. Boil 10 minutes. Beat eggs, add to this and stir until thick. When cold, spread between layers. Ice the top with Boiled Icing or leave plain.

MAPLE SUGAR CAKE.

Butter, $\frac{1}{2}$ cup,	Baking Powder, 1 1-2 tea-
Sugar, 1 cup,	spoons,
Milk, 2-3 cup,	Whites of Eggs, 2.
Flour, $1\frac{1}{2}$ cups,	Yolks of Eggs, 3.

Cream butter and sugar, add beaten yolks of eggs, then milk and flour, stirring in a little of the flour at a time. Put the baking powder in the last half cup of flour and sift into the cake, beating thoroughly. Then add the whites of the eggs beaten very stiff and stir very gently without beating. Make a Boiled Icing using 1 cup of Maple Syrup instead of sugar and water. Spread

this between the layers and ice the top and sides of the cake with it. If icing is not as thick as desired for top and sides double the recipe.

MARSHMALLOW CAKE.

Sugar, 2 cups,	Baking Powder, 3 teaspoons,
Butter, 3-4 cup,	Flour, $3\frac{1}{4}$ cups,
Cold Water, 1 cup,	Vanilla, $\frac{1}{2}$ teaspoon,
Whites of Eggs, 3-4 cup,	Pineapple, $\frac{1}{2}$ teaspoon.

Cream butter, then gradually beat in the sugar. Add flour and water alternately, and lastly whites of eggs and baking powder, beating in the meanwhile. Beat batter very smooth before adding whites of eggs, baking powder and flavoring. Bake in 2 square layers.

CREAM FROSTING.

Three cups sugar, $1\frac{1}{4}$ cups boiling water and 2 saltspoons cream of tartar. Boil this until it will spin a thread. Remove from fire and drip slowly over beaten whites of 4 eggs. Stir rapidly and continue beating until of the proper consistency. Cut 4 sticks marshmallows into a bowl. Mix with it enough icing to cover well. Spread a layer with the icing and marshmallows, place the other cake on and ice the top and place marshmallows over it, using 12 sticks in all.

ORANGE CAKE No. 1.

Make White Layer Cake as directed for Almond or Lemon Jelly Cake. When cold, put together with filling.

When using oranges on the table, take the shell and with a teaspoon scrape out all the pulp that remains. Wash clean and lay on a plate to dry on top of warm oven or in the sun. Prepare a quantity during the season of the best oranges. It will keep a year in a dry place. When wanted use a lemon grater and grate all the yellow off but not the white. This will be a dry, yellow powder.

For the cake filling make a Boiled Icing, (see recipe). When your icing begins to stiffen, pour half of it in a dish and add 2

tablespoons orange powder, stir and spread between the layers. Then pour the rest of the icing on top of the cake, letting it run down on the sides, smooth it around with a knife and then sprinkle dry orange powder on top and sides, enough to make it look quite yellow. Do this quickly, before the icing has time to harden. Do not flavor the cake, the orange in the icing is sufficient. This does not soak in the cake like other orange and will keep 2 or 3 days.

ORANGE CAKE No. 2.

Make a White Layer Cake as directed for Almond or Lemon Jelly Cake, and when cold put together with the following filling: Make a filling as given in Lemon Jelly Cake, (see recipe), only use orange instead of lemon. Spread between layers and leave top plain or ice with Boiled Icing.

ORANGE CAKE No. 3.

Make layer cake as directed above. When cold put together with the following filling. Make a Boiled Icing, (see recipe). Peel and slice orange thin. Spread layers with boiled icing, then layer of sliced orange, then layer of cake, icing and oranges. Finish with plain icing on top.

PINEAPPLE CAKE.

Make a White Layer Cake as for Lemon Jelly Cake. When cold, put together with the following filling:

Make a Boiled Icing by taking 2 cups sugar, whites of 3 eggs and $\frac{1}{2}$ cup hot water. Place sugar and water on stove in small stew pan. Cook until it will spin a thread from the spoon. Have ready the whites of eggs beaten to a stiff froth, pour the hot syrup in a small stream of the whites, beating all the time. Beat until very stiff, then stir in 1 cup fresh pineapple grated or chopped fine. Spread between layers, on top and sides. If canned pineapple is used, get the sliced and turn in a stew pan and simmer until tender, then cool and chop. The grated pineapple we buy is so full of pips it is not as nice as the fresh or sliced.

If you want something fine, put up your own when fresh pineapples are in season by recipe given in this book. Mine cost 22 cents per quart, glass cans. It goes as far in using for sherbet, ices, ice cream, puddings and cakes as two 25 cent cans that we buy.

Little Cakes

ALMOND CAKES.

Sugar, 1 cup,		Eggs, 2,
Butter, $\frac{1}{2}$ cup,		Soda, $\frac{1}{2}$ teaspoon,
Sour Cream, 3 tablespoons,		Cream of Tartar, 1 teaspoon.
		Flour.

Mix as other cakes; cut round or square, and strew finely chopped almonds over the top before placing in the oven; bake quickly a nice brown. Will keep and improve.

ALMOND MACAROONS.

Whites of Eggs, 3,		Powdered Sugar, $\frac{1}{2}$ pound,
Shelled Almonds, $\frac{1}{2}$ pound,		Vanilla, 1 teaspoon.

Blanch and chop or grind the nuts a day or two before using if possible; they must be very fine. Add a pinch of salt to eggs and beat until light and dry, then add the sifted sugar and stir lightly. Add the nuts a few at a time, then the vanilla. Line a pan with buttered paper and drop the macaroons with a teaspoon. Bake in moderate oven. Let cool slightly, then loosen with a knife. This makes 3 dozen.

CALLA LILY CAKES.

Granulated Sugar, 1 cup,		Baking Powder, 1 teaspoon,
Flour, 1 cup,		Water, 1 tablespoon,
		Eggs, 3.

Put together according to formula for Chantilly Pudding. Bake thin in saucers and when taken from the oven roll up like a funnel and tie in that shape. When cold, remove the strings and fill with whipped cream or jelly, or ice the inside and outside with white icing, cutting a long, square strip of orange and lay inside.

SOFT COOKIES.

Sugar, 2 cups,	Soda, 1 teaspoon heaping,
Butter, 1 cup,	Cream of Tartar, 1 teaspoon
Sour Cream, 1 cup,	heaping,
Eggs, 4,	Nutmeg, 1.
Flour.	

Beat the sugar and eggs until light; then add the butter (which should be soft) and sour cream, with the soda and cream tartar stirred in; mix soft, and do not stir in too much flour at first, but work in some on the board. They are hard to manage at first, as they must be soft to be good. Bake in quick oven a light brown. Do not roll too thin—about $\frac{1}{2}$ inch thick. Try one, and if it spreads too much, mix in more flour. These are very nice and will keep a long time in a stone jar.

CRULLERS OR FRIED CAKES No. 1.

Sugar, 2 tea cups,	Eggs, 2,
Thin Sweet Cream, 2 tea cups,	Flour, enough to roll rather
Baking Powder, 2 heaping tea-	soft,
spoons,	Flavor, to taste.

Mix all together. Make in twisters or cut in rings and fry in hot lard, (Sinclair's Fidelity). Sift powdered sugar over them while warm. These are more delicate than those made with shortening.

CRULLERS No. 2.

Sugar, 1 coffee cup,	Soda, 1 level teaspoon,
Sour Cream, 1 coffee cup,	Small Nutmeg, 1,
Eggs, 2,	Salt, a little,
Flour, enough to roll.	

Beat sugar and eggs together and add soda dissolved in the cream. Then add the other ingredients. Fry the same as Doughnuts and dust with powdered sugar. If the cream is very rich, they will need to be a little stiffer. Try 1 and add more flour if needed.

DOUGHNUTS No. 1.

White Sugar, 1 cup,	Baking Powder, 1 heaping tea-
Light Brown Sugar, 2-3 cup,	spoon,
Buttermilk, 1 pint,	Melted Butter and (Sinclair's
Eggs, 3,	Fidelity) Lard Mixed, 3
Soda, 1 level teaspoon,	tablespoons,
	Nutmeg or Cinnamon,
	Flour.

Beat sugar and eggs together, then add the other ingredients, sifting in enough flour to make a soft dough; take out on the board using just enough flour to roll; have them rather soft. Have a kettle $\frac{1}{2}$ full of the prepared fat (see recipe) or use lard, (Sinclair's Fidelity). When boiling hot, drop in doughnuts cut any shape you like and fry a nice brown, turning 2 or 3 times, then lift out on soft paper to absorb the grease. Do not have fat too hot or they will get too brown, before they are done through; a little practice will soon enable you to do them just right. Sift powdered sugar on doughnuts while hot. When perfectly cold, place in a stone jar. They will keep good several days.

DOUGHNUTS No. 2.

Sugar, 1 cup,	Soda, 1 level teaspoon,
Sour Milk, 1 cup,	Melted Butter, 3 tablespoons,
Eggs, 2,	Nutmeg, 1,
	Flour.

Make the same as Doughnuts No. 1.

GINGER SNAPS.

Molasses, 1 tea cup,	Water, 4 tablespoons,
Sugar, 1 tea cup,	Cinnamon, 2 teaspoons,
Butter, 6 tablespoons,	Flour, enough to mix quite
Ginger, 1 tablespoon,	stiff and hard,
	Soda, 1 teaspoon.

Stir all the ingredients together. Roll thin and bake in quick oven.

GINGER NUTS.

Sugar, 1 tea cup,		Ginger, 1 tablespoon,
Butter, 1 tea cup,		Flour, as much as can be
Molasses, 1 tea cup,		stirred in with a spoon,
Soda, 1 heaping teaspoon.		

Dissolve soda in a little water. Stir all the ingredients together. Pinch off pieces about half as large as an egg; roll round in the hands and flatten with a spat of the hand. Place in pans, leaving room for them to spread a little. Bake in moderate oven a nice brown. Let remain in pans until cool.

GINGER COOKIES.

Molasses, 1 cup,		Sour Milk, 4 tablespoons,
Brown Sugar, 1 cup,		Ginger, 2 heaping teaspoons,
Butter and (Sinclair's Fidelity) Lard Mixed, 1 cup,		Cinnamon, 1 heaping teaspoon,
Eggs, 2,		Cloves, ½ heaping teaspoon,
		Soda, 1 heaping teaspoon,
		Flour.

Beat sugar and eggs together, then add the other ingredients. Dissolve the soda in the milk. Sift in flour until as stiff as can be stirred with a spoon, then work in some more on the bread so they are rather stiff. Roll ½ inch thick and cut out like any cookies. Bake in moderate oven.

SOFT GINGER CAKES.

Sugar, 1 cup,		Cinnamon, 1 teaspoon,
Molasses, 1 cup,		Cloves, 1 teaspoon,
Butter, 1 cup,		Mace, 1 teaspoon,
Thick Sour Cream, 1 cup,		Soda, 2 teaspoons.

Mix all together and add flour until as soft as can be stirred with a spoon. Drop large spoonful in a greased dripping pan, and bake in a moderate oven. They will run together; cut apart, lay on napkin or white paper and put in a jar or can when cold. They will keep good a long time and will not hurt children.

GINGER BALLS.

Molasses, 1 cup,	Soda, 1 level tablespoon,
A or Brown Sugar, 1 cup,	Ginger, 1 level tablespoon,
Lard (Sinclair's Fidelity) and	Flour, 3 cups,
Butter, or all Lard, 1 cup,	Salt, $\frac{1}{2}$ teaspoon,
Boiling Water, 1 cup,	Eggs, 3 whole ones or 6 yolks.

Mix sugar, salt and ginger together dry. Add butter and mix well. Then add molasses. It does not require beating. Beat eggs until very light and add to the mixture. Add flour a little at a time. Put soda in the egg dish and water in the molasses dish, then pour the water over the soda and add to the mixture. Beat until smooth and bake in gem pans in a moderate oven about 20 minutes. This makes 22.

GOLD CAKES.

Butter, $\frac{1}{2}$ cup,	Yolks of Eggs, 6,
Sugar, 2 cups,	Flour, 4 cups,
Cold Water, 1 cup,	Baking Powder, 4 teaspoons,
Nutmeg, $\frac{1}{4}$ teaspoon.	

Cream butter and sugar, add yolks of eggs well beaten; flour and water alternately; beat well. Sift baking powder with the last $\frac{1}{2}$ cup flour and beat all thoroughly. Bake in gem irons or tin moulds.

HICKORY NUT MACAROONS.

Make just the same as Almond Macaroons using hickory nuts instead of almonds.

RICH JUMBLES.

Sugar, 1 pound,	Flour, $1\frac{1}{2}$ pounds,
Butter, 1 pound,	Eggs, 4,
Flavoring, or a little Brandy.	

Cream sugar and butter, then add the other ingredients. Roll thin, using more flour to roll out. Sprinkle sugar over the top or roll it in the dough when cutting the cakes out.

Use rather large cooky cutter, then cut a hole in the center and bake in a hot oven. Will keep a long time.

SAND TARTS.

Sugar, 2 coffee cups,	Baking Powder, 3 heaping tea-
Butter, 1 coffee cup,	spoons,
Sweet Milk, $\frac{1}{2}$ coffee cup,	Flour, enough for rather soft
Eggs, 4,	dough.

Mix as for Cookies with rather soft dough. Cut with square cooky cutter and sprinkle sugar, cinnamon and nutmeg over the top. Bake quickly.

SPICE CAKES.

Sugar, 1 cup,	Soda, 1 teaspoon, (dissolved
Butter, $\frac{1}{2}$ cup,	in the water),
Molasses, 1 cup,	Cloves, 1 teaspoon,
Hot Water, 1 cup,	Ginger, 1 teaspoon,
Flour, 3 cups,	Cinnamon, 1 teaspoon.

Stir all of the ingredients together and bake in gem pans.

Cake Icings

BOILED ICING No. 1.

Granulated Sugar, 1 cup,		White of Eggs, 1,
Water, 1-3 cup,		Flavoring.

Boil sugar and water together without stirring until it will hair or thread between the thumb and finger; then pour in a fine stream over the stiffly beaten white of egg, beating while you pour and continue to beat until cold enough to spread on cake. When cold, add flavoring to suit the taste; it is nice to use several different kinds together. If the sugar is not cooked enough the icing will run off the cake; if too much it will be hard and sugary; a few drops of hot water added will remedy the latter. A little experience will soon make perfect. It will be very creamy if made just right.

BOILED ICING No. 2.

Granulated Sugar, 1 coffee cup		Whites of Eggs, 2,
Water, 1/2 coffee cup,		Flavoring.

Make the same as Boiled Icing No. 1.

CARMEL ICING.

Dark Brown Sugar, 1 1/2 cups,		Boiling Water, 1/2 cup,
A Sugar, 1 1/2 cups,		Cream, 1/2 cup,
Butter, 1 tablespoon.		

Boil sugar and water until it will break like molasses candy when dropped in cold water. Remove from fire and stir in butter and cream, and add 1 teaspoon vanilla. Stir until thick and spread when cold.

CHOCOLATE ICING.

Granulated Sugar, 1 cup,		Grated Chocolate, 2 heaping
Water, $\frac{1}{2}$ cup,		tablespoons,
		Whites of Eggs, 2.

Boil water and sugar until it will hair, then add melted chocolate and stir until smooth. Pour in fine stream over whites of eggs beaten very stiff. Add 1 teaspoon vanilla and beat until cold. Spread on cake.

CHOCOLATE CARMEL ICING.

Brown Sugar, 2 cups,		Baker's Chocolate, grated, $\frac{1}{4}$
Sweet Milk, $\frac{1}{2}$ cup,		cake,
Soda, a pinch,		Vanilla, 1 teaspoon,
Flour, 1 teaspoon,		Butter, 1 teaspoon.

Boil sugar, flour, chocolate, butter and milk together until of the consistency of jelly. Remove from fire and add soda and vanilla. Stir until cold and spread between layers of cake.

CHOCOLATE CREAM ICING.

Boil 2 cups granulated sugar, $\frac{1}{2}$ cup hot water and a pinch of cream of tartar until it will hair. Have ready whites of 2 eggs beaten very stiff and drop syrup very slowly over them, beating all the time until thick enough to spread. Flavor with 1-4 teaspoon vanilla, 1-4 teaspoon lemon and 5 drops pineapple. Mix 3 tablespoons grated chocolate with 3 tablespoons sugar and 2 tablespoons cold water. Stir this over fire until smooth and glossy. Cool slowly and mix well with the white icing.

GELATINE ICING.

Take a large pinch of gelatine and put it in 4 tablespoons cold water. Set on stove and stir until dissolved. Add powdered sugar until it will just run. Beat hard until white and flavor to taste. Color with $\frac{1}{2}$ cup pistachio nut meats chopped fine in a mortar.

PINK ICING.

Make a Boiled Icing (see recipe) and color with fruit coloring.

YELLOW ICING.

Boil 2 cups sugar and 5 or 6 tablespoons water until it will hair. Beat yolks of 2 eggs well, add the juice of 1 orange and grated peel to taste. Pour hot syrup over eggs and beat until light and cold.

Beverages

COFFEE.

In order to make good coffee, there are several points that are absolutely necessary to be observed. First, have good flavored coffee, the Steele-Wedels Co. Mocha and Java, is one of the finest brands, then grind it medium or rather fine. Next, have your coffee pot clean. Break into a cup 1 egg, beat it, then add cold water to fill the cup 2-3 full; pour 1-3 of this over 4 heaping tablespoons of the ground coffee, stir thoroughly, then put it in the coffee pot. Pour over the coffee 2½ pints of boiling water and set it back where it will steep, not boil, for 30 minutes, then set it in front where it will boil up. After it boils about 5 minutes take off and add a spoonful of cold water to settle it, let stand a moment, then serve with cream as milk will spoil even good coffee. This recipe makes 5 cups. If a common granite ironware or metal coffee pot is used, place a piece of manilla paper in the spout to keep the aroma from escaping; the patent coffee pots are generally air tight. Never use a tin coffee pot. Do not attempt to make coffee by cooking the old grounds over from time to time, but steep it long enough at first to get all the strength out. If coffee is left over it need not be wasted; drain it off in a dish, throw out the grounds, wash and scald the coffee pot, then pour in the cold coffee and set it on the stove. Wet some freshly ground coffee with the egg mixture, put it in the coffee pot and steep the same as fresh coffee. This will be nice even if only a little coffee is added.

CHOCOLATE.

Sweet Chocolate, 12 level ta- blespoons,	Milk, 1 quart, Sugar, 1 tablespoon, Hot Water, 3 tablespoons.
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Cut chocolate in fine bits. Put milk in double boiler and when it is heated to the boiling point, put chocolate, sugar and water in a small iron or granite pan and stir over a hot fire until smooth and glossy. Stir this mixture into the hot milk and beat well. Serve at once putting on top of each cup 1 tablespoon of whipped cream.

COCOA.

Cocoa, 2 tablespoons, Sugar, 2 tablespoons,	Boiling Water, $\frac{1}{2}$ pint, Milk, $1\frac{1}{2}$ pints, Cream, 1 gill.
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Put milk on stove in double boiler. Put cocoa and sugar in a sauce pan and gradually pour hot water upon them, stirring all the time. Place sauce pan on stove and stir until boiling. Let boil 5 minutes, then add boiling milk and cream and serve hot. The above will make 6 cups.

EGG NOG.

For 1 glass of egg nog, separate 1 fresh egg putting white in a saucer and yolk in a glass. To yolk add 1 teaspoon sugar beating well, then add about 1 tablespoon (according to strength) good whisky or brandy, beating all the time. The liquor will cook the egg so it will be thick. Fill glass 2-3 full with rich milk. Beat white to a froth and stir in the glass. If the liquor is not liked, use 1 teaspoon to cook egg, then add wine to flavor, or any flavoring extract. Very nutritious for the sick or convalescent.

MULLED BUTTERMILK.

Stir together 1 tablespoon flour wet smooth with a little milk, 1 egg and 1 level teaspoon sugar. Add to 1 quart buttermilk. Place on stove and stir until it boils.

PANADA.

Brown nicely 3 slices of bread and pour over them 1 pint boiling water. Let stand until the bread is thoroughly soaked. Squeeze all the substance of the bread into the water, sweeten to taste and add a little lemon juice, (or any other flavoring desired), also a suspicion of nutmeg. Serve to the sick in a pretty dish.

RASPBERRY ACID.

To 3 quarts of red raspberries take 1 quart of vinegar. Mash berries and put in a stone jar. Pour vinegar over, cover and stir every day for 4 or 5 days keeping in a cool place. Then strain, and taking as much sugar as you have juice, boil 10 or 15 minutes. While hot seal air tight. When you wish to use it, take $\frac{1}{2}$ glass of the acid to $\frac{1}{2}$ glass of water or to suit the taste. It is very nice to also add shaved ice. This makes a cooling and delicious beverage.

TEA.

Tea should be steeped, not boiled. Rinse out the tea pot with boiling water, and then put in tea (either green or black) allowing 1 heaping teaspoon for 6 cups, or more, according to the strength required. Pour on boiling water and set back to steep 10 minutes.

ICED TEA.

Steep tea until well infused. Then strain through cheese cloth into stone or earthen vessel. When cold, serve with cracked ice, also sugar and cream if desired.

BEEF TEA.

Remove all fat and gristle from meat. Lay a piece of round steak flat on the table and scrape from both sides all that you can, and cut the balance in small pieces. Place in a stew pan and add $1\frac{1}{2}$ pints cold water to 1 pound meat. Set on stove and let simmer for 1 hour. The above quantity should make nearly 1 pint when done. Add a sprinkling of salt and pepper. Strain and serve hot.

Canned Fruit and Preserves

NOTE ON CANNING FRUITS.

Have glass cans, lids and rubbers all washed clean. Scald cans and lids with hot water, pouring water outside and inside at the same time so jars will not crack, and let stand in water to thoroughly sweeten. When ready to use, have a pan of hot water, dip the jar in, rolling it around, have a cloth to lift it out wrapping it around the jar. Hold close to the kettle of fruit and fill. Set on table, wipe off, place on rubber and lid. When all are done, look them over and turn lids down as tightly as possible. Tip upside down and let stand until next morning. Before putting away, look them all over again and tighten.

Use good rubbers. It is best to buy new ones if old ones are doubtful. Keep fruit in cold, dark place. Use white granulated sugar unless otherwise directed. Have fresh fruit and of good quality. It is a good plan to use some pint jars, especially for berries as a small quantity is often wanted for puddings, etc.

TO CAN FRUIT JUICES.

Prepare the juice from any kind of fruit the same as for jelly. Boil about 5 minutes, then seal boiling hot in glass jars, same as fruit. This is nice for mixing mince meat, flavoring puddings, drinks, or making jelly. It retains the flavor and is better prepared in this way than to make a large quantity of jelly during the summer. It can be turned out and the jelly made in a very few minutes.

CANNED BLACKBERRIES.

To each 1 quart jar allow 1 1-3 quarts of berries, 1 tea cup of sugar and about 2 tea cups of water. Enough to fill 3 or 4 jars can be cooked at a time as they do not mash easily. Cook about 8 or 10 minutes. Fill jars and seal.

CHERRIES.

Pick over, wash and remove the pits, (either with cherry pitter or by hand). To each 1 quart jar allow 1 coffee cup of sugar and enough water to make a juice the same as for sauce. Cook about 15 minutes and if very ripe not quite so long. Take out some to cool and taste and if not sweet enough add more sugar. More water can also be added if necessary while cooking. Try and fix just as you would to use on the table. Dip in jars dividing fruit and juice equally. Seal hot. Enough to fill 3 jars can be cooked at once.

LATE CHERRIES

Proceed the same as above only they require more sugar as they are generally quite sour.

CURRANTS

Stem currants. To each quart of currants add 1 cup of sugar and 1 cup of water. Cook about 5 minutes after they begin to boil. Seal the same as other fruit. They can be canned without sugar if preferred.

GOOSEBERRIES

Pick over Tame or Wild Gooseberries. Put on to cook with water to just cover. As soon as hot dip carefully into jars and seal. If thoroughly hot they do not need to boil. They will not mash up done in this way and retain their flavor much better than if sugar is used. When wanted for sauce, turn out in kettle, add sugar to taste and let come to boil. Cool before serving. For pies, sweeten berries after putting into the crust and bake. Wild gooseberries have a very fine flavor when full grown or nearly ripe.

PLUMS.

Take large, red plums before they are quite ripe, just about right to peel. Peel as thin as possible with paring knife. Lay in porcelain kettle, sprinkle sugar over them, allowing 1 pint of sugar to each quart of plums. Cover and let stand until morning. Then heat thoroughly, shaking the kettle instead of stirring. Cook 5 minutes, dip carefully into jars and seal. If not sweet enough use more sugar. Some plums require more sugar than others. They are delicious.

BAKED PEACHES.

Use good flavored, ripe peaches. Wipe off the down with a cloth, do not peel. Lay in a broad granite pan. Strew sugar over the top, using 1 quart to 10 or 12 peaches. Set in moderate oven and bake $1\frac{1}{2}$ hours. They are fine, very rich and nice color. Serve cold.

To can the same, have jars ready, dip the peaches carefully in while hot, divide the juice equally and seal immediately. When opened you will find them superior to any other method, not excepting the old way of making peach preserves.

PEACHES.

Pare and cut in halves good, ripe peaches. Place in granite kettle and cover with sugar, using about 1 quart of sugar to 2 quarts of peaches. Turn a plate over them and let stand over night. Then place on the stove and let simmer until hot through and juice seems rich. Too long cooking will make them soft. If not juicy enough add a little water. Carefully lift the peaches into the jar filling about 2-3 full, then finish filling with the syrup. Seal while hot.

PEARS.

Use Bartlett Pears or any good flavored ones. Peel and halve, taking out the core. Put in kettle with water to barely cover. Allow 1 cup of sugar to each quart of fruit. Simmer until tender but not too soft. Fill jars and seal.

BLACK RASPBERRIES.

The same as Blackberries.

RED RASPBERRIES.

To each 1 quart jar allow 3 pints of berries, 1 coffee cup of sugar, $\frac{1}{2}$ cup of water and $\frac{1}{2}$ cup of currant juice, (prepared as for jell). Put water, sugar and juice in a 4 or 5 quart pan, then add the berries. Let them heat thoroughly, just coming to the boil. If cooked much they will go to pieces. Shaking the pan from side to side will heat them in the juice without stirring. You can keep 2 pans going at the same time as it does not take so long and they are much nicer to only heat enough in 1 pan for one jar at a time. They are the hardest of any fruit to can and keep whole. If properly done and the berries are not too ripe they will not mash at all. I have tried many ways but like this the best. Less currant juice will do but a little is a great improvement.

STRAWBERRIES.

Strawberries shrink more than any other fruit, consequently it takes more to fill a jar as they lose color when heated. I find dark colored berries the best. Have them fresh. Stem and measure and to 2 quarts of berries allow 1 quart of sugar and $\frac{1}{2}$ cup of water. Put sugar and water in kettle first, then berries. Let heat slowly and skim when it begins to boil. Cook about $\frac{1}{2}$ hour, until syrup seems rich. Dip in jars carefully, dividing fruit and juice equally. Seal. Strawberries prepared in this way can be used for Shortcake.

TO CAN CORN.

Cut corn from cob; put in a kettle and cover well with water. When it begins to boil, add 1 ounce tartaric acid well dissolved in a little hot water to every 6 quarts of corn. Stir well and let the corn boil 5 minutes. Seal in glass cans while hot. Do not use tin cans. When wanted for the table, pour off sour water and cover with fresh water, adding $\frac{1}{2}$ teaspoon soda. Let stand 1-2 hour, then change water and put it on to boil 1 hour at

least. While boiling add 1 teaspoon sugar and season to taste. Be sure to follow this rule and you will enjoy your corn.

NOTE ON PRESERVES.

Preserves as made in former days have given way in a measure to canned fruits, as these can be made as rich as desired and are more healthful than when cooked enough to keep without sealing. Jams are much nicer if cooked just right, and then sealed in pint cans. Jellies will keep in glass cups or bowls as they are made pint for pint. Paste druggist's white paper over the top with white of egg or mucilage. Label each one. Keep in cool, dry place. When making jells or jams use white granulated sugar and granite or porcelain kettle and do not cook more than 1 quart or 3 pints at a time. A small quantity will jell better. The quicker it is done, the lighter the color will be. Take out a spoonful in a dish after it has boiled the given time, cool, and if it begins to jell, take it off. When cold, it will be thick enough. For jams, treat the same way as jells. When beginning to thicken remove. Seal hot or paste closely with paper. Too long cooking makes any kind of fruit dark and strong. I find that rapid boiling (except where simmering is directed in recipe) on gas or gasoline stove, with close attention, gives the best results.

APRICOT PRESERVES.

Do not peel but wipe off and halve good ripe apricots. To 4 quarts of the halves take 2 quarts of sugar and 1 pint of water. Make a syrup of the sugar and water and when boiling drop the froth off as it rises. Seal while hot. When opened you will enjoy a fine flavored preserve.

QUINCE PRESERVES.

Wash, peel and cut in quarters or eighths (according to size of fruit) and core. Save cores and peelings for jell. Weigh the fruit and allow 1 pound of sugar to each pound of fruit. Put fruit in kettle with water enough to cover. Put on lid and cook until they seem tender. Try with a fork. They take longer than

apples. Then skim the fruit out in a dish and reserve half of the water in the kettle for jell. To the other half add your sugar and stir until dissolved. Then pour in the quinces and simmer until the juice is rather thick. When partly cool dip in jars and paste closely with white paper. If quinces are of strong flavor 1-3 sweet apples may be used instead of all quinces. Prepare them the same as quinces but cook them separately. Put together when you put them in the syrup. Add the water the apples were cooked in to the other for jell.

RED TOMATO PRESERVES.

Tomatoes, 6 pounds,		Water, 2½ cups,
Sugar, 5 pounds,		Lemons, 2,
		Whole Cloves, 1 tablespoon.

Scald and peel solid, ripe, meaty tomatoes, the larger the better. Cut in about 3 pieces. After all are prepared, drain off the juice and weigh tomatoes. Make a syrup with the sugar and water, pour over tomatoes boiling hot and let stand until next morning. Drain off all the syrup and boil it ½ hour, then add tomatoes. Let cook until rich and thick. While boiling add lemons sliced thin with seeds removed, also add cloves. It should be a rich, red color when done. Will keep without sealing if pasted up tight.

YELLOW PEAR TOMATO PRESERVES

Tomatoes, 10 pounds,		Lemons, 3,
Sugar, 10 pounds,		Raisins, 1 tea cup,
Water, 1 quart,		White Ginger Root, 1½ ounce.

Wash and weigh the tomatoes but do not peel. Make a syrup of sugar and water and pour over tomatoes boiling hot and let stand until next morning. Drain off the syrup and boil about 20 minutes, then pour in the tomatoes. Simmer 2 or 3 hours, or until the syrup is as thick as for ordinary preserves. While cooking, add the lemons sliced thin, (seeds removed), raisins and the ginger root which has been bruised with a hammer so the strength will be obtained. Let cool before placing in jar. Will keep without sealing.

Jells and Jams

APPLE JELL.

Use any kind of good, juicy, sour apples. Cut in quarters but do not peel or core. Wash and cook rather soft in water to barely cover. Pour while hot in bag and drain without squeezing. Measure and allow 1 pint of sugar to each pint of juice. Cook about 5 or 8 minutes. It will jell easily if juice is tart. If apples are of good flavor no seasoning is required, but if not, a thin slice of lemon placed in each glass of jell while hot makes it nice.

CRAB APPLE JELL.

Wash and cut in halves Transcendent or small yellow Crab Apples or Red Hyslop Crabs. Either makes fine jell. Cover with water and cook until rather soft. Pour in bag and drain. To each pint of juice allow 1 pint of sugar and cook about 5 minutes. This jells quicker than any other fruit and must be taken off as soon as it begins to jell or it will be too stiff. It will thicken in a few days even if it does not seem so when you put it away. a few days even if it does not seem so when you put it away. Dip in glasses while hot. Some apples make a clear, amber jell and others a faint pink tint.

CURRANT JELL.

Crush red (or white) currants with the hands, (they need not be stemmed). When thoroughly mashed squeeze a few at a time through a jelly bag. The juice should be a rich red color and quite thick. It jells better and is a lighter color than when the fruit is cooked first. To each pint of juice take 1 pint of sugar and stir until sugar is dissolved, then let boil about 5

minutes. Cool a little in a dish and if it begins to jell take it off as it will be thicker when cold. Dip in glasses while hot. Use currants before they get too ripe.

GRAPE JELL.

Stem and wash any kind of good flavored grapes. If a pink jell is desired use grapes about half ripe, if darker use full ripe ones. To 8 quarts of grapes add about 2 quarts of water and cook until hot through or just to the boiling point. Shake the kettle or press the fruit down with a spoon. If stirred, the pulp mixes with the juice and is not so clear. Pour in bag and drain without squeezing. To each pint of juice take 1 pint of sugar and cook about 10 or 15 minutes. It may take a little longer. Some grapes jell easier than others.

GREEN GRAPE JELL.

Stem green grapes and proceed the same as with ripe ones. This makes a light, clear and tart jelly and is nice to serve with chicken or meats.

GOOSEBERRY JELL.

Wash berries but do not stem them. Put in water enough to barely cover and cook until thoroughly hot so the juice will run out but do not stir. Pour in bag and hang up to drain about $\frac{1}{2}$ hour or more but do not squeeze. Then measure and to each pint of juice take 1 pint of sugar and cook about 10 or 15 minutes. Cook about 3 pints or 2 quarts at a time.

WILD GOOSEBERRY JELL.

The wild berries have a much finer flavor than the tame ones. Use berries full grown and it will not matter if part of them are turning pink. If riper, the jell will be darker colored but good. Proceed the same as with the tame gooseberries. This makes a very delicate jell and a lovely light pink color. It is superior to any jell I have ever made.

PLUM JELL.

Pick over and wash red or yellow plums. Put on to cook with water to cover and cook without stirring until they crack open and seem soft enough for the juice to run out. Pour in bag and drain. Then allow 1 pint of sugar to each pint of juice and cook until it jells, which will take about 20 minutes. Cook 3 pints or 2 quarts at a time.

QUINCE JELL.

Place quince peelings and cores (see preserves) in kettle with water to just cover. Put on the lid and cook until soft or until the juice tastes pretty strong of the quince. Pour in bag to drain while hot. Then add this juice to the water you saved from the preserves and measure, allowing 1 pint of juice to 1 pint of sugar and proceed same as other jell. Cook about 10 or 15 minutes. The time depends something on the thickness of the juice. This is very nice and gets thicker by standing. If you use 1 pint of tart apple juice to about 2 quarts of quince juice it will jell quicker and is excellent.

RED RASPBERRY JELL.

To 6 quarts of berries take 1 pint of water. Put in kettle and heat through so the juice can be squeezed through jelly bag. To each pint of juice allow 1 pint of granulated sugar and 2 tablespoons of currant juice, (it jells better and has a nicer flavor by adding the currant juice). Stir the sugar in the juice until dissolved, then boil about 10 minutes, skimming off the scum as it rises.

BLACK RASPBERRY JELL.

To 4 quarts of berries take 1 pint of water. Heat thoroughly and squeeze out the juice. To 2 pints of raspberry juice add 1 pint of currant juice. To each pint of this mixture add 1 pint of sugar. Proceed same as other jell cooking about 15 minutes. This makes a dark jell but very good and not expensive.

BLACKBERRY JAM.

Two quarts of berries, 1 quart of sugar and 1-2 of water. Heat together slowly at first until sugar is melted. Stir with a wooden spoon occasionally. Boil rather fast and skim. Cook until thick, about 15 or 20 minutes. If you use gas or gasoline stove care should be taken or it will burn. It is best to place a lid under kettle. Dip in cups or glasses. Blackberries are best used alone without adding other fruit or juice.

CURRANT JAM.

Stem fresh red or white currants, then squeeze the juice from some unstemmed ones. Take 1 quart of stemmed currants and 1 quart of juice. Stir the currants and juice together in a dish and measure out in your kettle. To each pint of this mixture take 1 pint of sugar. Stir until sugar is dissolved, then boil about 10 or 15 minutes. Sometimes it will thicken quicker. Skim while cooking. Dip out while hot in glasses or bowls. Do not cook more than 2 quarts at a time.

GOOSEBERRY JAM.

Pick over green berries, wash and measure. To each quart of berries take 1 quart of sugar and 1-2 pint of water. Make a syrup of the water and sugar and when hot pour in fruit. Cook until rather thick, about 1-2 hour. It will jell and be quite clear. Dip in glasses while hot.

PLUM JAM.

Use any kind of plums that have a thin skin. Put 4 quarts of plums in a kettle with water to just cover. Cook until they crack open and are quite soft then add 4 quarts of sugar. Stir gently to dissolve the sugar and cook until rather thick. Paste up like jell. This is very nice and a pretty color if made of the thick meated red plums or Minor plums.

PEACH JAM.

When putting up peaches it is better to have a good many, then take the most perfect ones for preserves or pickles and the very ripe, specked ones for jam. Peel and cut in small pieces. To 3 quarts of the fruit prepared in this way, add 2 quarts of sugar. Put sugar on peaches, cover and let stand over night as this will draw out the juice and not require any water. Then cook until rich and thick, stirring often to prevent burning. Skim while cooking. Crack part of the peach pits and blanch the kernels the same as almonds. Use about 1 tablespoon of kernels to this quantity of fruit. This gives a nice flavor and is better put in jars while hot and seal air tight.

RED RASPBERRY JAM.

Two quarts of berries, 2 quarts of sugar and 1 pint of currant juice, (no water is necessary). Put sugar and juice in kettle and stir until sugar is dissolved. Then add berries and heat slowly at first, then boil and skim. It will take about 15 or 20 minutes. It should be thick like jell and a bright red color. Dip out while hot in glass or cups. Extra nice.

BLACK RASPBERRY JAM.

Three quarts of berries, 3 quarts of sugar and 1 pint of currant juice or 1 quart of stemmed currants. Stir all together and heat slowly at first, then cook faster until rather thick. This is easily made and not expensive. Put away same as jell.

STRAWBERRY JAM.

Strawberries, 1 heaping pint; sugar, 1 scant pint. Crush sugar and berries together, stir thoroughly, then set on to cook. Boil rapidly, stirring often and cook 15 or 20 minutes after it begins to boil, or until it drops rather thick from the spoon. When half done, skim off the froth that is on top. Use small granite kettles or pans on gas or gasoline stove, attending to 2 or 3 at a time as it is much nicer to cook a small quantity at a time, 1 pint or 1 quart. Have pint jars ready. When done, dip in and seal. If berries are good this will be extra nice.

Spiced Fruit and Pickles

SPICED CURRANTS

Stem enough fresh, (red or white), ripe currants to make 2 quarts, then add 2 quarts of currant juice, (the juice can be squeezed out the same as for jelly without stemming the currants). To each pint of this mixture add 1 pint of granulated sugar. Set on stove, stir until the sugar is dissolved and cook about 10 minutes or until it jells pretty thick. Cook fast but watch it or it will boil over. Cool a little in a dish and if it begins to jell it is cooked enough. When done remove from the stove and while hot stir in 2 heaping teaspoons of freshly ground cinnamon. Dip in cups or glasses and paste white paper over, the same as jell. When used tip out on jell dish and serve with any kind of fowl or roast. It is delicious.

SPICED GOOSEBERRIES.

Pick the stems and blossoms from green but full grown gooseberries. For each pint of berries allow 1 pint of granulated sugar and 1-2 pint of water. Make a syrup by dissolving the sugar in the water on the stove in a granite kettle. When hot, pour in the berries and cook until thick like jam. Try the same as currants. (They take longer to cook than currants.) Remove from stove and while hot stir in 1 heaping teaspoon of ground cinnamon. Dip out and paste up the same as currants. Serve with cold meats, game or roasts.

SPICED PLUMS.

Four quarts of red plums cooked rather soft or until they crack open. When cool, take out the pits, return to the kettle and add the following:

C Sugar, 4 quarts,	Ground Cinnamon, 1 ounce,
Vinegar, $\frac{1}{2}$ pint,	Ground Cloves, 1 ounce.

Cook until pretty thick and paste up like jelly. Serve with cold meats.

BRANDIED PEACHES.

Steam peaches. Make a syrup of $\frac{1}{2}$ pound sugar and $\frac{1}{2}$ tea cup of water for each pound of peaches. While cooking, skim and then drop in the peaches and cook until tender. Take them out carefully and fill jars while hot. Remove syrup from fire and add to it $\frac{1}{2}$ pint best brandy to every pound of peaches. Pour over peaches in cans and seal hot.

NOTE ON PICKLES.

Always use porcelain or granite kettles for heating vinegar for making pickles of any kind. Use good cider or white wine vinegar, as any acid vinegar will eat them and render them soft. Do not green them in copper or brass kettles. It is very poisonous. If directions are followed, they will be green. Most pickles are better sealed in $\frac{1}{2}$ gallon glass jars if to keep long. If not sealed, they should be closely covered or pasted with letter paper and white of egg, or mucilage the same as jelly. Always use whole spices unless recipe calls for ground. When sugar is called for, use brown or C sugar. A little horseradish and sugar keeps vinegar from spoiling in any kind of pickles.

PICKLED APPLES.

Pare and quarter Tolman Sweet Apples. Steam and proceed the same as with peaches, except the cloves for the apples are put in the syrup with the other spices.

PICKLED CRAB APPLES.

Tak perfect Transcendent Crab Apples. Do not peel or remove the stem but wash and steam rather tender. Proceed the same as with peaches, except the cloves for the crab apples are put in the syrup with the other spices. Use fruit not too ripe.

PICKLED CAULIFLOWER.

Cauliflower, 2 heads,		Yellow Ground Mustard, 1 tea-
Salt, 1 pint,		cup,
Sugar, 1 tea cup,		Vinegar, 2 quarts.

Use large, white heads of cauliflower. Place them in a jar, sprinkle over them the salt and add enough cold water to cover. Let stand over night, then wash and break off any outside leaves but do not break apart. Place in a steamer or steam cooker and steam about 15 minutes or until it seems a little tender; try with a fork and be careful not to let it get too soft. Let cool, then separate the pieces where the divisions are and place them in glass jars. Put the vinegar in a granite kettle and when boiling, add the sugar, then the mustard which has been previously wet smooth with cold vinegar and stir until it thickens. If it seems at all lumpy strain through a wire sieve. While hot, dip enough of this mixture over the cauliflower to cover, then seal.

SPICED CAULIFLOWER.

Cauliflower, 2 heads,		Stick Cinnamon, 1 tablespoon,
Red Cayenne Pepper Pods, 2		Allspice, 1 tablespoon,
Vinegar, 2 quarts,		White Mustard Seed, 1 table-
Sugar, 1 pint,		'oods
Cloves, 1 tablespoon,		Celery Seed, 1 tablespoon.

Prepare the cauliflower the same as for Pickled Cauliflower. Place in jar with pepper pods, allowing 2 pods to each quart jar, or use small pieces of red bell pepper. Boil the vinegar, sugar and spices together 30 minutes, then while hot dip it over the cauliflower enough to cover, and seal. This makes a delicious pickle. If this quantity of vinegar does not cover the cauliflower you wish to spice you will have to prepare more.

CELERY PICKLE.

Green Tomato, $\frac{1}{2}$ peck,	Sugar, 1 cup,
Cabbage, 1 small head,	Salt, $\frac{1}{2}$ cup,
Celery, 1 bunch,	Celery Seed, 1 ounce,
Vinegar,	Mustard Seed, 1 ounce.

Chop tomatoes fine, stir through them the salt and let stand over night. Squeeze out dry and put in kettle, then add the cabbage and celery, (both of which have been chopped fine), celery seed, mustard seed, sugar and enough cider vinegar to cover. Let come to a boil stirring thoroughly. Seal air tight while hot. Very nice.

CUCUMBER PICKLES.

To 100 small cucumbers, add 1 pint fine salt dissolved in boiling water and pour on them hot. There should be enough of this brine to cover the pickles. Let stand 24 hours, turn off and rinse pickles. Then dissolve in boiling water a piece of alum the size of an egg, pour on the pickles hot and let stand 6 hours. Pour off and rinse pickles, then scald enough of the best cider vinegar to cover them. Spice with $\frac{1}{2}$ ounce each of cloves, cinnamon and white mustard seed and 1 cup sugar. Put this on the pickles boiling hot and you will have brittle pickles.

SOUR CUCUMBER PICKLES.

I have found it convenient to make pickles by the following method as it seems easier in the Fall when the weather is cool or even later when all other pickling and preserving is out of the way. Take small green cucumbers, wash and place in a large jar or tub quite a thick layer of them, then a layer of coarse salt, then cucumbers and so on until all are used. Tie up or cover with a lid. No water is necessary. More cucumbers can be added at any time. They will shrivel but they keep their green color. When ready to fix them take all or part of them, put in large pan, cover with cold water and set on the stove. As the water heats it will draw out the salt and the pickles will swell out to their natural size. When real hot pour off this water, put on fresh and repeat 3 or 4 times, then set by and let stand until fresh

enough to be palatable—1 or 2 days—then take out on a cloth to drain. Place in 2 quart fruit jars with 2 or 3 small red peppers and 3 or 4 pieces of horseradish to each jar. Pour in a kettle as much good cider vinegar as you think will cover the quantity you have and add 1 cup of brown sugar to each 2 quarts of vinegar. When boiling hot pour over pickles and seal while hot. They will be green and brittle and keep well.

SPICED CUCUMBER PICKLES.

Fill your jars with pickles after they have been freshened as for the sour pickle. Make a spiced vinegar of the following:

Vinegar, 2 quarts,	Allspice, 1 tablespoon,
Brown Sugar, 2 cups,	Pepper, 1 tablespoon,
Cloves, 1 tablespoon,	Celery Seed, 1 tablespoon,
Cinnamon, 1 tablespoon,	Mustard Seed, 1 tablespoon,
	Mace, 1 tablespoon.

Boil all together 10 or 15 minutes. Dip over the pickles hot dividing the spices in each jar. Seal at once. If preferred to make pickles in Summer when first gathered place in a jar 1 cup of coarse salt and pour on this 1 gallon of boiling water. While still hot put in the cucumbers and let stand over night. Then take out and rinse off brine and lay on cloth to drain while you are preparing the vinegar. If both sour and spiced pickles are wanted, fill jars and prepare the vinegar and proceed the same as in the above recipe.

DILL PICKLES.

Take medium size cucumbers, wash them and let them lay in cold water about 2 hours. Put a layer of grape leaves and a little dill in the bottom of a large stone jar, then a layer of cucumbers and sprinkle over this a very few cloves, allspice, thin slices of red pepper and some dill, then another layer of cucumbers, spices, peppers and dill and so on until the jar is full. Put a layer of dill on top. Make a brine of cold water and salt strong enough to float an egg, then add cold water until the egg slowly sinks to the bottom, then add 1 tea cup of vinegar and pour over the pickles. Cover with a cloth, put a plate on top and a weight

to keep them under the brine. They must be kept in a warm place for a week, then you can remove them to the cellar. Will be ready for use in about 10 days after making. Once a week the cloth must be washed in cold water and all scum carefully removed.

HODGE PODGE PICKLE.

Sliced Cucumbers, 1 gallon,	White Sugar, 2 coffee cups,
Shredded Cabbage, 1 gallon,	Yellow Mustard, 1 coffee cup,
Medium Sized Onions, 4,	Black Mustard Seed, 1 ounce
Green Bell Peppers, 2,	White Mustard Seed, 1 ounce,
Salt, 2 tablespoons, (a little	Celery Seed, 1 ounce,
heaping),	Vinegar.

Take cucumbers about half as large as for ordinary slicing. Slice medium thin without peeling. Put in granite pan with shredded cabbage and stir in the salt. Peel onions and slice. Remove seeds from peppers and slice crosswise. Add this all together with sugar. Pour in enough good cider vinegar to wet thoroughly. Set on stove and when hot stir in mustard previously wet smooth in cold vinegar. Add the seeds. Stir all together thoroughly and let come to a boil. More sugar can be added if you wish it sweeter. While hot seal air tight in glass fruit jars. This makes a delicious pickle.

PEPPER MANGOES.

Take large, green, Bell Peppers, cut the top off round leaving on the stem, this forms a lid. Scrape out the seeds, lay in salt water over night using 1 cup of salt to a pail of water. Then tip out on a tray or board upside down to drain. For the filling, chop very fine, fresh cabbage and to each gallon measured after it is chopped add the following:

Sugar, 1 tea cup,	White Mustard Seed, 1 level
Red Bell Pepper, chopped	tablespoon,
rather fine, 1,	Black Mustard Seed, 1 level
Salt, 1 level tablespoon,	tablespoon,
Celery Seed, 1 level tablespoon.	

Mix altogether and let stand about an hour. Then with your hands squeeze out as dry as possible. Stuff the pepper full pressing in all it will hold, then place on a lid that will fit or nearly so and stick wooden tooth picks down through the lid into the mango, (this is quicker done than tying or sewing), using 3 tooth picks to each mango. Place in a 2 or 3 gallon stone jar, fit in as closely as possible but do not fill jar too full, leaving room for plate and weight. Lay several roots of horse radish on top and add $\frac{1}{2}$ cup sugar to each jar as this keeps the vinegar from spoiling. Turn a plate over the mangoes and pour on good cider vinegar to cover. They must be kept under the vinegar and if the plate is not heavy enough put on a small weight. Tie down closely with thick paper and set in a cool place. Will keep a year. When wanted for use remove the picks and lid and place mangoes in a pickle dish.

GREEN MUSKMELON MANGOES.

Wash melons, pare thin as possible, cut out 1 or 2 sections and remove the seeds. Put melons in salt water over night, using 1 tea cup of salt to 2 gallons of water. Then take 1 quart of vinegar and 2 quarts of water and cook melons in this until you can just run a fork in nicely, take out and drain putting more in to cook. For the filling, chop very fine fresh cabbage and to each gallon measured after it is chopped add the following:

Sugar,	1 cup,
Salt,	1 level tablespoon,
Whole Cloves,	1 level tablespoon.

As you stuff each melon with this filling lay in 4 very small cucumber pickles, 4 green radish pods and 4 green nasturtium seeds. Put the sections in place and tie with wrapping twine. Place in stone jar and pour over them the following boiling hot:

Vinegar, 1 gallon,		Whole Cloves, 2 tablespoons,
Whole Cinnamon, 2 table-		White Ginger Root, 1 table-
spoons,		spoon,
		Sugar, 5 pounds.

Boil all together 20 minutes. Let melons stand 2 days, drain off liquor and boil. If not strong enough add more vinegar. Pour

over mangoes hot. Put on a plate and tie up the same as pepper mangoes. When served cut mangoes in halves and put in pickle dish.

MUSKMELON SWEET PICKLE.

Cut the melon in the gores lengthwise. Peel, scrape out the inside, lay in a stone jar, cover with good cider vinegar and let stand until the next day. Then drain off the vinegar and measure. Make a syrup of the following proportion:

Vinegar, 1 quart,	Whole Cloves, 1 tablespoon,
Brown Sugar, 3 pounds,	Stick Cinnamon, 1 tablespoon,
	Mace, 1 tablespoon.

Drop half of the melon in this syrup and cook slowly until clear, then remove the pieces with a silver fork to a platter, then cook the rest of the melon. When all is done, place in glass or stone jars, cook the syrup a little longer, (not too thick) strain and pour over the melon. Put a few pieces of each kind of spice in each jar and throw away the rest, as too many spices will make the melon dark. If the syrup cooks away so there is not enough to cook all of the melon, add more sugar and vinegar. There should be enough syrup to cover the melon in the jars. Use melons about half ripe or they will mash. Can be made after the melon season is over. They are very nice and will keep a long time. They need not be air tight.

PICKLED ONIONS.

Small White French Onions,	Salt, $\frac{1}{2}$ cup,
Water, 2 quarts,	White Sugar, $\frac{1}{2}$ cup,
White Wine Vinegar, 1 quart,	Mace, 2 blades,
Red Cayenne Pepper Pods, 3,	Cloves, 1 teaspoon.

Peel onions and throw them in cold water. When all are ready, wash them out of this water and put them in a kettle with the 2 quarts of water and the salt, and scald the onions in this about 10 minutes or until they are a little tender; be very careful not to have them soft, as the success of the pickle depends on this part of the formula. Skim out to drain in a sieve. More onions can be cooked in the same water. Place onions

in glass jars with pepper pods, or small pieces of red bell pepper can be used if you cannot get the pods. Boil together a few minutes the vinegar, sugar, mace and cloves, then while hot pour it over the onions enough to cover, and seal. If this quantity is not enough to cover the onions you wish to pickle, you will have to prepare more.

PICKLED PEACHES.

Pare good peaches without specks and not too ripe. Stick 2 cloves in each and lay in a steamer, filling it $\frac{1}{2}$ or $\frac{2}{3}$ full. Steam about 10 minutes or until a little tender (try with fork or broom straw). If hard or green ones are used it will take longer. Lift your steamer off in a pan on the table. Have your jars (1 or 2 quart fruit jars) previously ready. With a spoon carefully lift the peaches into the jars. Do not fill too full or they will mash. Then fill each jar with the following hot syrup and seal air tight:

Vinegar, 1 quart,	Stick Cinnamon, broken up,
Sugar, 2 quarts,	1 tablespoon,
	Cassia Buds, 1 tablespoon.

It is best to prepare this syrup while peeling the peaches. Let it boil $\frac{1}{2}$ hour or more, until it is like thin syrup. 2 quart jars are nice to use as they will keep opened in winter until used. The syrup should cover the fruit. This quantity will be sufficient for 4 quarts of fruit. If not enough for what fruit is ready cover jars with a cloth to keep warm while you make more. If any is left put it by for another time and reheat it before using. The better the flavor of the peaches the nicer they will be. To some housekeepers this formula may seem more work than the old way of boiling the syrup and pouring it over the fruit, but it is far superior and well pays for the trouble.

PICKLED PEARS.

Peel, halve or quarter pears, according to size. Steam until tender and proceed the same as with peaches, except the cloves for the pears are put in the syrup with the other spices. Different spices may be used according to taste.

PICCALILLI.

Chop separately and rather fine, green tomatoes and good solid cabbage. Take about equal measures of each. To 1 gallon of this mixture take 1 heaping tablespoon of salt. Stir all through and let stand over night. Then pour in a colander or cloth to drain, squeezing out all of the water. Put in granite or porcelain kettle and pour on enough good cider vinegar to wet it thoroughly.

To each gallon of this add the following:

Brown Sugar, 1 coffee cup,	Celery Seed, 1 tablespoon,
White Mustard Seed, 1 table- spoon,	Black Mustard Seed, 1 table- spoon,
Large Red Bell Peppers, 2.	

Remove the seeds from peppers and chop rather fine. Heat all together thoroughly hot, stirring occasionally. Seal part of this air tight to use later, and the remainder tie up closely in a stone jar for present use.

RIPE TOMATO PICKLES.

Ripe Tomatoes,	Cinnamon, 2 ounces.
Water, 1 gallon,	Cloves, 2 ounces,
Coarse Salt, 1 pint,	Allspice, 2 ounces,
Brown Sugar, 1 pint,	Black Pepper, 2 ounces,
Horse Radish, several pieces,	Red Bell Peppers, 2.
	Cider Vinegar.

Select smooth, solid, ripe tomatoes and lay them in the gallon of water with the salt for 2 or 3 days. Take out and drain, then pack closely in a stone jar, putting in the spices, peppers and sugar in layers as you fill the jar. Put horseradish on top and pour in cold vinegar enough to cover. Then put on a thick layer of grape leaves and turn on a plate to keep them under the vinegar. Paste up like jell, then tie a thick brown paper over it and keep in a cool place.

GREEN TOMATO PICKLE.

Wash and slice about $\frac{1}{2}$ inch thick, $\frac{1}{2}$ bushel of large green

tomatoes. Put in a large pan or kettle and pour on enough water to cover. Add 1 teacup of salt and let them get hot and scald thoroughly, as this takes out the green poison and softens them. Skim out on a cloth stretched over a pan or tub and let drain for several hours over night. Then with your hand place in stone jars first a layer of tomatoes, then some whole spices, using cinnamon, cloves, allspice and pepper, about 1 ounce of each spice to each gallon of tomatoes. Finish on top with a little ground cinnamon. Then take 2 quarts of good cider vinegar and 5 pounds of brown sugar, boil together $\frac{1}{2}$ hour and pour boiling hot over the tomatoes. Turn a plate over to keep them under the syrup, tie up closely and they will be ready for use in a week. Tomatoes shrink so much after scalding in the salt water that it takes a good many to make a gallon. Think $\frac{1}{2}$ bushel will make nearly 2 gallons. These will keep any length of time.

WATER MELON SWEET PICKLE.

Cut in pieces about 4 inches long and 2 inches wide, the solid part of the melon. Cook in slightly salted water until just tender enough to pierce with a broom straw. Skim out in colander or sieve to drain, then place in a stone jar. Make a syrup of the following:

Vinegar, 1 quart,		Whole Cloves, 1 tablespoon,
Sugar, 3 pounds,		Stick Cinnamon, 1 tablespoon,
		Mace, 4 blades.

Boil this all together a few minutes, then pour over the melon and let stand over night. Then pour off the syrup and let it come to a boil, add half of the melon and cook until clear. With a silver fork lift the pieces out on a platter and put the rest of the melon in the syrup. If there is not enough syrup to cook this more vinegar and sugar will have to be added. Place the pieces in your jars and pour the syrup over this. There should be enough syrup to cover the melon. They need not be air tight.

CHILI SAUCE.

Large Ripe Tomatoes, 18	Salt, 2 heaping teaspoons,
Green Bell Peppers, 6,	Ground Cloves, 1 heaping tea- spoon,
Onions, 2,	Curry Powder, 2 heaping tea- spoons,
Vinegar, 4 cups,	Ginger, 2 heaping teaspoons.
Sugar, 4 heaping tablespoons,	

If tomatoes are not large allow 2 for 1. Scald peel and chop fine. Remove seeds from peppers and chop fine with peeled onions, then add these to the tomatoes with the sugar, vinegar and salt. Cook until about as thick as catsup. Stir often to prevent burning. Remove from stove and while hot add ginger, cloves and curry powder. Different spices can be used if preferred. Bottle while hot and seal air tight.

TOMATO CATSUP.

Tomato Pulp, 1 gallon,	White Mustard Seed, 1 table- spoon,
Sugar, 1 pint,	Celery Seed, 1 tablespoon,
Vinegar, 1 quart,	Cinnamon, 1 "
White Pepper, 1 teaspoon,	Cloves, 1 "
Black Pepper, 1 teaspoon,	Allspice, 1 "
Black Mustard Seed, 1 table- spoon,	Mace, 1 "
	Salt, 1 tablespoon.

Wash the tomatoes and cut them up without peeling. Cook in granite kettle or pan until quite soft and quite thick; stir often; do not let them burn; when cool run through fruit strainer or wire seive; return to the kettle, add all the seasoning and cook until quite thick. (Test it by cooling a little in a dish). Strain again; bottle and seal or put in fruit jars while hot.

Do not cook more than 1 gallon in 1 kettle. If you have more divide in 2 kettles. It is long cooking that makes it dark. It should be a good red color when done. Use all spices whole and tie loosely in 2 or more cheese cloth bags. Use very ripe tomatoes. Stir frequently while cooking. If cooked on gas or gasoline stove, place lid under kettle to prevent scorching. I have tried various ways and many different recipes and have settled on this one. Can recommend it as excellent.

COLD CATSUP.

Ripe Tomatoes, (peeled and chopped fine), $\frac{1}{2}$ peck,	Brown Sugar, 1 cup,
Horse Radish, (grated), 1 cup,	Vinegar, 1 quart,
Salt, $\frac{1}{2}$ cup,	Celery, (chopped), 3 stalks,
Mustard Seed, 1 cup,	Black Pepper, 1 tablespoon,
Nasturtium Seed, (chopped), 1 cup,	Cinnamon, 1 tablespoon,
Onions, (chopped), 1 cup,	Red Bell Peppers, 2 table- spoons,
	Cloves, 1 teaspoon.

Mix all well together and bottle and seal without cooking.

Miscellaneous Recipes

TO BLANCH ALMONDS OR PEANUTS.

Shell, then pour on enough hot water to cover them and let them stand a few minutes until the skin will slip off easily. Pour off the water and slip off the skins with your fingers.

SALTED ALMONDS.

Shelled Almonds, 1 pint, | Butter, 1 heaping tablespoon,
Salt, 1 heaping tablespoon.

Blanch the almonds, (see recipe). Put the butter in a tin pan and set on stove to melt, but do not brown. Put in the almonds and stir the butter through them, then set in moderate oven to brown. Stir occasionally until they are a nice light brown, then remove from the oven and sprinkle over them the salt, stirring it through thoroughly. Turn out on white or yellow paper which will absorb the grease.

SALTED PEANUTS.

Buy raw peanuts and set in the oven a few minutes, (perhaps 5 minutes, according to the heat of the oven), as this will make them shell easier. Shell, then blanch and salt them the same as almonds.

BUTTERED CROUTONS.

Spread thinly with butter, stale slices of bread. Cut in small squares, place in pan butter side up and brown in a quick oven. Serve with soup.

TO KEEP EGGS FOR WINTER USE.

I have tried various methods and many recipes for 30 years or more and I pin my faith to the following: If the eggs are fresh when put in they will come out so. I have made Angel Food and other cakes in March, with eggs put up in this way in the previous September. Take unslacked lime and break up in small pieces so you can measure it in a coffee cup. To 1 cup of lime take 1 cup of coarse barrel salt and 1 gallon of boiling water; a keg, stone jar or lard firkin is good for the purpose. Measure in the lime and salt, and pour on the boiling water; let stand until cold, then with your hand let the eggs carefully down in the liquid. 4 or 5 gallons will cover a good many eggs. They can be put in at any time as you gather them, only so the liquid covers them. A light board is good to keep them under the brine.

BROWNEED FLOUR.

Place 1 or 2 quarts of wheat flour in a dripping pan, set it in a moderate oven, and let heat through, stirring it several times. Watch carefully until it is a nice brown, do not burn it and do not add anything to it. When cool put in a tin or glass can. It is nice for gravies as they are more quickly made, are a better color, and do not have a raw taste as when made with flour the usual way. For fried or fricasseed chicken the white flour is best.

TO PREPARE FAT FOR FRYING OYSTERS, DOUGHNUTS, FRITTERS, CROQUETTES, ETC.

Cut up in rather small pieces 5 pounds of beef suet, and put in kettle with 1 pint water. Cook $1\frac{1}{2}$ hour, remove cover and try out slowly until it looks clear, just as you would lard. Strain through a fine cloth. Add to this twice as much (Sinclair's Fidelity) lard so as to have 1-3 suet and 2-3 (Sinclair's Fidelity) lard. Place on the stove, and when hot add 1 large unpeeled apple and 1 potato sliced, also 1 tablespoon salt. Fry until brown and skim out pieces. This gives it a nice flavor. Anything fried in this does not have that greasy taste as when lard is used without suet. If (Sinclair's Fidelity) lard is used for frying

without suet, prepare same way with potato and apple and a little salt. This will do for several times if kept in a jar or kettle, or is good to use for anything that requires fat for frying.

TO PREPARE DRIPPINGS.

Save fats and trimmings from meats of all kinds, skimmings from soups, etc. When you have sufficient quantity place in kettle with about 1 pint of water to 1 quart of the above. Cook until water stews out, then fry until fat looks clear. Strain.

ONION JUICE.

To prepare onion juice, peel cut onions crosswise and grate.

CIDER VINEGAR.

To test cider vinegar, add soda, and if pure it will change color.

Candies

FRENCH CREAM CANDY.

Take 2 glasses the same size. Put the whites of 2 eggs in one glass and the same quantity of water in the other glass, then pour both into a dish and with a silver fork stir in Confectioner's Sugar until it is stiff enough to mould with your fingers. Flavor to suit the taste. Vanilla is nice for all or you can use different flavors. This forms a foundation or Candy Dough for a number of different kinds of candies. Buy the oiled paper or use buttered paper to lay your candy on to dry.

ALMOND CREAMS.

Take a small lump of the Candy Dough and put an Almond Kernel in the center, then mould it into the desired shape by rolling it between your hands into a ball or oblong shape.

COCOANUT CREAMS.

Roll a small lump of the Candy Dough into a ball, then roll it in prepared or fresh grated Cocoanut.

CHOCOLATE CREAMS.

Form a ball of the Candy Dough, then with the fingers pinch it into the shape of the boughten chocolates and put on oiled or buttered paper to dry (perhaps over night) as they will melt when dipped into the chocolate if not dry enough. Grate Baker's Chocolate, put in a bowl and set in the top of a tea kettle of boiling water or set bowl in a pan of hot water, but do not let the water get into the chocolate. Dip your creams into the melted chocolate, using a couple of silver forks, then lay on oiled or buttered paper to dry.

CHOCOLATE ALMONDS.

Make the same as Almond Creams, then dip into the melted Chocolate.

CHOCOLATE WALNUTS.

Roll a small piece of the Candy Dough into a ball, then with the hand flatten it on the top and dry the same as Chocolate Creams. Dip into the melted Chocolate, lay on buttered or oiled paper, then place a Walnut Kernel on the top.

DATE CREAMS.

Remove the stones from Dates, then fill the Dates with the Candy Dough and press gently with the fingers which will give them a good shape.

FIG CREAMS.

Cut Figs in quarters, open each piece with a knife and fill with Candy Dough the same as Date Creams.

NUT CREAMS.

Chop rather fine any kind of nuts you wish, stir them in the Candy Dough, then form into balls. If preferred you can then roll them in fresh or prepared Grated Cocoanut or dip them in Chocolate.

WALNUT CREAMS.

Roll a small piece of the Candy Dough into a ball, then place a Walnut Kernel on the top, pressing it a little which will flatten it and give it the desired round shape.

COLORED CREAMS.

If desired the Candy Dough can be colored with Fruit Coloring. The Yolk of Egg may be used to color yellow but you will probably have to use more sugar to make it stiff enough.

BUTTER SCOTCH.

New Orleans Molasses, 1 cup,		Granulated or Brown Sugar,
Butter, $\frac{1}{2}$ cup,		1 cup,
		Vinegar, 1 tablespoon.

Cook molasses, sugar and vinegar together, and when nearly done add the butter. Boil until it snaps when put in cold water. Pour into buttered tins, and when cool enough make into squares. It is nice to add any kind of nut meats just before you pour it into the tins.

COCOANUT CANDY.

Fine White Sugar, $2\frac{1}{2}$ cups,		Desiccated Cocoanut, 1 cup,
Water, 1 cup,		Vinegar, 4 teaspoons,
		Butter, size of an egg.

Boil the sugar, water, vinegar and butter together until thick, about 3-4 of an hour. Just before removing stir in the cocoanut, then lay in small flat cakes on buttered plates to cool and harden.

CREAM COCOANUT CANDY.

Sugar, 1 1-2 pounds,		Milk, 1-2 cup,
		Fresh Cocoanut, 1.

Boil the sugar and milk together 10 minutes, then add the grated cocoanut and boil until thick. Put on greased plates quite thick, and when partially cold cut in strips.

COCOANUT DROPS.

Grated Fresh Cocoanut, 1		Powdered Sugar, $\frac{1}{2}$ cup,
cup,		White of Egg, 1.

Work all together, roll, and cut with small round cutter and bake on buttered tins.

CREAM CANDY.

White Sugar, 2 cups,		Vinegar, 4 tablespoons,
Water, 1/2 cup,		Butter, 1 teaspoon.
Vanilla, 1/4 teaspoon.		

Boil sugar, water, vinegar and butter together 20 minutes, but do not stir it. When removed from the stove add vanilla. Put on buttered plates until cool enough to pull.

CREAM FUDGES.

Granulated Sugar, 2 cups,		Butter, size of a walnut,
Cream, 1 cup,		Vanilla, to suit the taste.

Cook the sugar, cream and butter together, stirring constantly until it becomes thick, but not hard when put in water. Remove from fire, add the vanilla, and stir until the mass begins to set. Pour on buttered plates about 1/2 inch thick, and when nearly cold mark in squares.

CHOCOLATE FUDGES.

Granulated Sugar, 2 cups,		Baker's Chocolate, 2 squares,
Cream, 1 cup,		Butter, size of a walnut.

Cook all the ingredients together, stirring constantly until it becomes thick, but not hard when put in water. Remove from fire and stir until the mass begins to set. Pour in buttered pans or plates about 1/2 inch thick, and when nearly cold mark in squares.

CHOCOLATE CARMELS NO. 1.

Coffee "A" Sugar, 2 large		Baker's Chocolate, 1/2 cake,
coffee cups,		Butter, 1 tablespoon,
Rich Cream, 1 coffee cup,		Vanilla, 1 tablespoon.

Mix well together the sugar, cream and grated chocolate before putting it on the stove; then let it boil hard for 10 minutes, add the butter and vanilla, take from the fire and beat until it begins to stiffen, then spread in buttered pans and make off into small squares.

CHOCOLATE CARMELS NO. 2.

Brown Sugar, 3 cups,		Cream, $\frac{1}{2}$ cup,
Molasses, 1 cup,		Baker's Chocolate, $\frac{1}{2}$ pound,
		Butter, 1 tablespoon.

Boil all of the ingredients together 25 minutes, then pour in a well greased pan, and when nearly cold mark in squares.

MOLASSES CANDY.

New Orleans Molasses, 2		White Sugar, 2 cups,
cups,		Vinegar, 1 tablespoon,
Butter, size of a hickory nut.		

Boil all of the ingredients together, stirring occasionally, and watch closely so it will not boil over. Cook until it snaps when put in cold water, then put on buttered plates and pull when cold enough.

PEANUT CANDY.

Fresh Roasted Peanuts, 1		Brown Sugar, 1 pound.
quart, unshelled.		

Shell the peanuts. Put the sugar into a pan and melt it, but be careful not to burn it. When like a thick syrup stir in the nuts, then pour in a buttered deep pan and when nearly cold mark off into bars. If preferred, the nuts may be put into the pan and the syrup poured over them.

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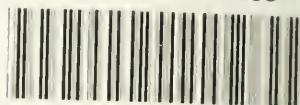
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